

NOVEMBER 17, 1951

Seattle Public Library

NOV 28 1951

Technology

STACK

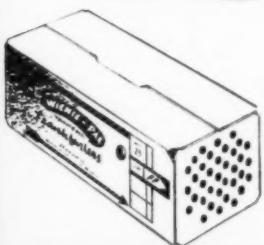
THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

40 Beautiful Feet!! 40



Yes our paragons may be fast but are they good! And every customer has a large selection to choose from—22/32, 23/32, 24/32, 25/32, 26/32 and 27/32. And each comes in Clear, Orange, Light Orange and Red. What more can you ask! All can be had in 40 foot lengths.



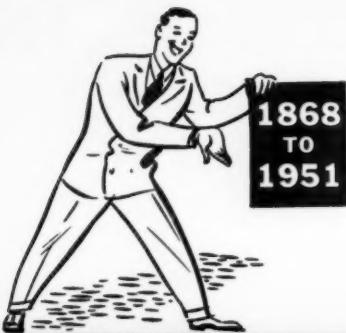
LET WIENIE-PAK MAKE MAXIMUM OPERATING SAVINGS
FOR YOU—PAINLESSLY. IT'S SENSATIONAL!

TRANSPARENT PACKAGE CO.

3520 SOUTH MORGAN STREET, CHICAGO 9, ILLINOIS

428 WASHINGTON STREET NEW YORK, N.Y. • 718 TERMINAL BUILDING, TORONTO, CANADA





THE BEST-KNOWN NAME

for over 80 years... 1st in the field

BUFFALO sausage-making machinery has a reputation based on four generations of experience and faithful service. Sausage makers buy Buffalo equipment with complete confidence because they know it is unexcelled in design, construction, operating efficiency and dependability.

JOHN E. SMITH'S SONS CO. 50 BROADWAY, BUFFALO 3, N. Y.
Sales and Service Offices in Principal Cities

SILENT CUTTERS — Special analysis steel blades with sheer draw-cut design provide the cleanest and coolest of cutting actions. Self-emptying device is a sanitary, time-saving, safety feature. V-belt drive...smooth turning bowl. All parts ruggedly built for long life. Capacities from 20 to 800 pounds.



**BEST
BUY**

Buffalo
QUALITY
SAUSAGE
MACHINERY



Why Buffalo is the Best Buy Anytime...

Over 80 years experience in design and development. • First with the newest and best operating features. • Made by specialists who concentrate skills in one field. • A complete line of types and sizes to choose from. • Quality construction, maximum safety, thoroughly sanitary. • Used and recommended by sausage makers everywhere.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

<input type="checkbox"/> Cutter	<input type="checkbox"/> Casing Applier
<input type="checkbox"/> Grinder	<input type="checkbox"/> Pork Fat Cuber
<input type="checkbox"/> Mixer	<input type="checkbox"/> Head Cheese Cutter
<input type="checkbox"/> Stuffer	<input type="checkbox"/> Smoke Master
<input type="checkbox"/> Combination of Special Purpose Equipment	

**MAIL
COUPON**
or write for
Catalogs



Name _____

Company _____

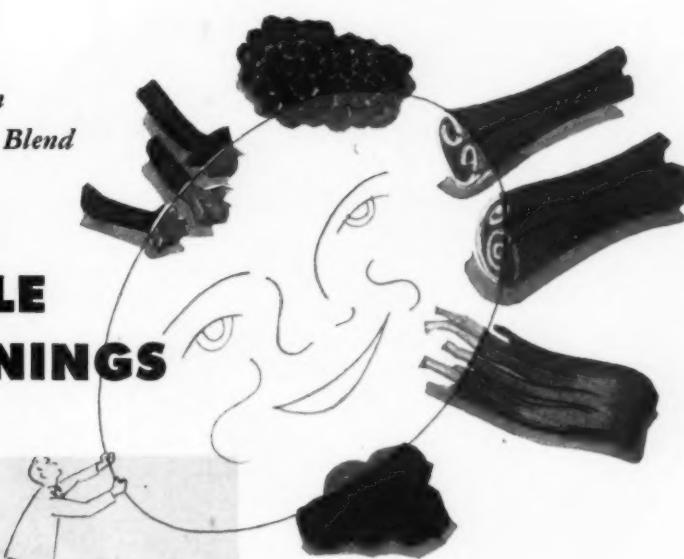
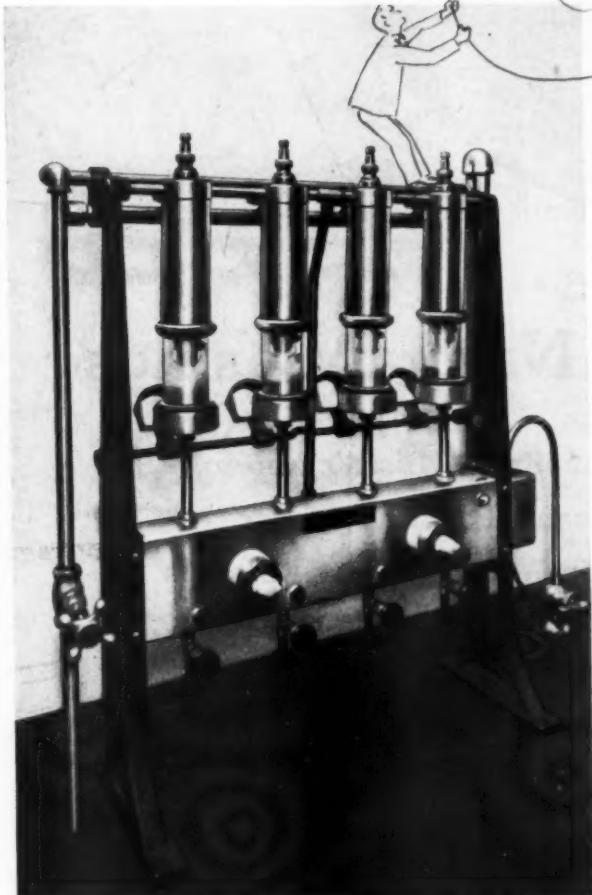
Address _____

City and State _____

How Griffith's Two-Phase Extraction Process* Assures Better-Flavored Products

*"True" Flavors in
Smooth, Mellow Blend*

ROYAL SOLUBLE SEASONINGS



The Taste of Sunshine all the Time

Now, it's easy to improve the flavor quality of your products with the smooth, mellow blend of "true" spice flavors in ROYAL SOLUBLE SEASONINGS. Griffith chemists achieve a new high standard of purity and uniformity in spice flavors by a special, two-phase extraction process that overcomes nature's variations.

(1) It removes all foreign taste elements that cloud the clear "true" spice flavor. (2) Controls the potency of "true" flavor that varies from batch to batch because of weather and soil conditions where grown.

Under laboratory control, these "true" spice flavors are smoothly blended in ROYAL SOLUBLE SEASONING formulas. A test will prove them of better, uniform quality. Write us today.

*Patent Applied For

The
GRIFFITH
LABORATORIES, Inc.

In Canada—The Griffith Laboratories, Ltd.

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St.

LOS ANGELES 58, 4900 Gifford Ave. • TORONTO 2, 115 George St.

Better Flavor



Much better flavor

in Wilson's Natural Casings

Holiday time—anytime—Wilson's *Natural* Casings are always in demand. Pork sausage, for instance, packed in Wilson's *Natural* Casings looks better . . . tastes better!

General Offices **WILSON & CO.** INC. Chicago 9, Ill.

In every way sausage is best in
WILSON'S NATURAL CASINGS

9

MATHEWS

Terminal Offices

are conveniently located throughout the eastern part of the United States to promptly serve shippers of foods requiring refrigerated transportation.

MATHEWS SERVICE FEATURES INCLUDE:

- **EXPERIENCED SERVICE REPRESENTATIVES** to give you "on-the-spot" rates and shipping information.
- **INTER-OFFICE TELETYPE HOOK-UP.** Customers speedily informed, on request, as to movement and location of shipments.
- **FULL INSURANCE PROTECTION.** Cargo, Public Liability, Accident, Fire and Theft.
- **NEW EQUIPMENT.** 120 new, Stainless Steel, 32-foot Fruehauf Trailers with Thermo-King Refrigeration Units.
- **NO "LAY-OVERS."** Same two drivers "carry-on" from pick-up to delivery.



• For additional information and rates contact the office nearest you.

•
EXECUTIVE OFFICE
ONTARIO, NEW YORK
Phone: 4751

New SERVICE DIRECTORY

Phone, wire or write our Ontario, N. Y. Office for your FREE copy of our new Service Directory which gives a detailed list of origin and destination territories. Will save you hours of time.

TERMINAL OFFICES AT

195 Northern Avenue
BOSTON, MASSACHUSETTS
Liberty 2-6330

4420 Payne Avenue
CLEVELAND, OHIO
Henderson 1-3000

Delmar Road
SALISBURY, MARYLAND
Salisbury 2-1586

1811 South Indiana Avenue
CHICAGO, ILLINOIS
Calumet 5-4627

251 South Oakwood Blvd.
DETROIT, MICHIGAN
Vinewood 1-9500

210 12th Street
JERSEY CITY, NEW JERSEY
Journal Square 3-0476

3641 Geringer Street
CINCINNATI, OHIO
MULberry 6116

591 Pear Avenue
MEMPHIS, TENNESSEE
Phone: 37-9461

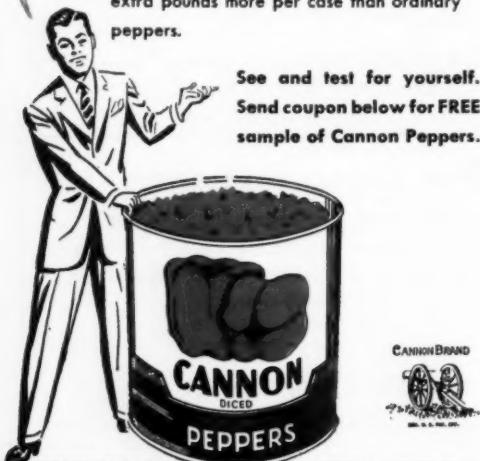
ONTARIO, NEW YORK
Phone: 4751

MATHEWS TRUCKING CORP.

The Pioneer Refrigerated System Serving the Food Industry

You can see for yourself
why it pays to use
CANNON
DICED
RED SWEET PEPPERS

Bright-red, crisp, firm Cannon Peppers increase the eye and sales appeal of your product. They are Cannon's own home-grown strain of thick-walled California Wonder Peppers. Cannon Peppers save you money and production costs. Not packed in brine, require no washing. Diced—eliminate cutting and handling. In convenient #10 tins—no spoilage or leftovers. Extra heavy pack (process patent pending). Approximate weight nearly five pounds—up to 10 ounces more per can or, three extra pounds more per case than ordinary peppers.



H. P. Cannon & Son, Inc.
Established 1881 • Incorporated 1911
Dept. NP-11, Bridgeville, Delaware

Ship trial _____ #10 tins
Cannon Diced Red Sweet Peppers

Name _____ Title _____
Company _____
City _____ Zone _____ State _____
Buyer's Name _____

THE NATIONAL

Provisioner



VOLUME 125 NOVEMBER 17, 1951 NUMBER 20

Contents

Discuss Army Beef Priority.....	15
Grind Away Your Sausage Problems.....	16
Advantages of Cooling Compressed Air.....	18
Equipment Makers Hit by Shortages.....	21
A Page of Operating Ideas.....	23
Recent Industry Patents.....	24
Up and Down the Meat Trail.....	27
New Equipment and Supplies.....	32
Flashes on Suppliers.....	34
Classified Advertising.....	56

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
HELEN P. MCGUIRE, Associate Editor
GREGORY PIETRASZEK, Technical Editor
C. B. HEINEMANN, JR., Washington Representative, 740 Eleventh St., N.W.

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

HARVEY W. WERNECKE, Vice President and Sales Manager

FRANK N. DAVIS
ROBERT DAVIES

F. A. MACDONALD, Production Manager

CHARLES W. REYNOLDS, New York Representative, 11 E. 44th St. (17) Tel. Murray Hill 7-7840, 7-7841

Los Angeles: DUNCAN A. SCOTT & CO., 2978 Wilshire Blvd. Tel. DUnkirk 8-4151

San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4). Tel. GArfield 1-7950

DAILY MARKET SERVICE (Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER

DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board

LESTER I. NORTON, President

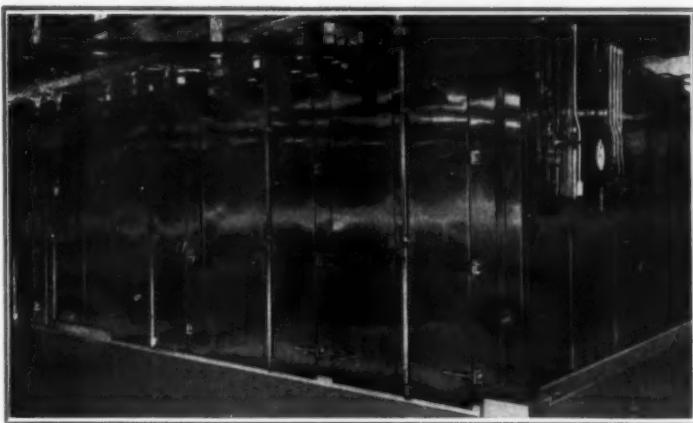
E. O. CILLIS, Vice President

A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1951 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

ATMOS

THE "ORIGINAL"
AIR CONDITIONED
SMOKEHOUSE



The Finest
SMOKEHOUSE
EQUIPMENT
Money Can Buy!

DESIGNED AND ENGINEERED TO MEET TODAY'S DEMANDS

STAINLESS STEEL CABINETS

SMOKEHOUSE CONDITIONING UNITS ONLY

GALVANIZED STEEL CABINETS

- Drying, Smoking, Cooking, Showering — all in one operation!
- No turning of cages — minimum cleaning!
- No regulating or adjusting — internal temperature guarantee!
- Uniform color — Lower production costs — Highest yields!

ALL ATMOS EQUIPMENT BUILT IN OUR OWN
PLANT AND INSTALLED AND SERVICED BY
OUR NATIONAL SERVICE ORGANIZATION.

Call or write for an Engineered Survey of your requirements... there's no obligation!

COMPLETE BUILDING
BLUEPRINTS AND
ENGINEERING SERVICE

Atmos

CORPORATION

955 W. SCHUBERT AVENUE

CHICAGO 14, ILLINOIS

PHONE EASTGATE 7-4311

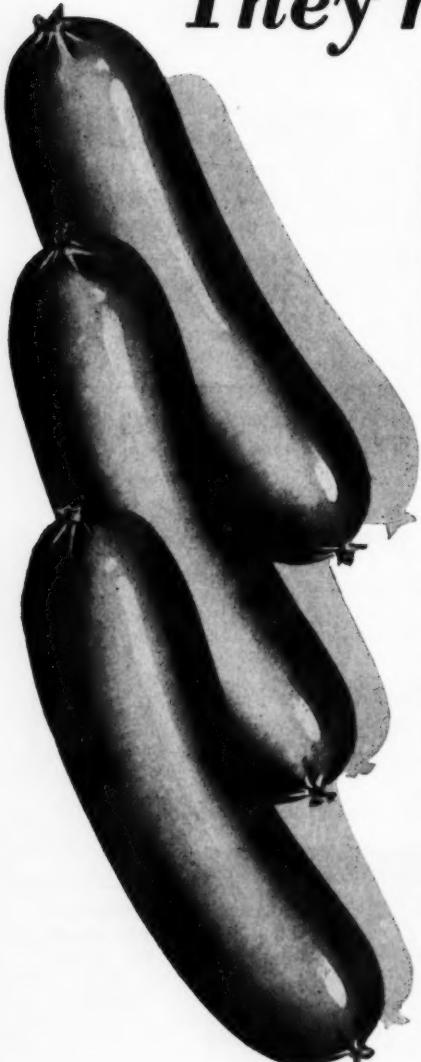
FORT ENGINEERING & SALES LTD., 1971 TANSLEY ST., MONTREAL, CANADA • PHONE CHERRIER 2166

GRIFFITH LABORATORIES S.A. • 37 EMPIRE ST., NEWARK 5, N.J.

WHEN
YOU WANT
THE BEST—
CALL
ATMOS

Be Sure!

Use **CUDAHY** PORK CASINGS
They're Double Tested!



TESTED FIRST FOR STRENGTH...



TESTED AGAIN FOR UNIFORM SIZE

Here's How Cudahy *Double Tested* Pork Casings Boost Your Profits...

Less casing-breaking means minimum work stoppages, inspection costs, rejects . . . lower stuffing costs. Guaranteed-strong Cudahy Pork Casings are rigidly tested for strength, to withstand stuffing pressures without breaking.

Better-looking sausages mean higher sales. Always uniform in size, Cudahy Pork Casings assure smooth, well-filled sausages of uniform weight, stuffed neither too much nor too little. This plump, appetizing appearance is highly important in boosting your sales. Add to this the evenly-smoked flavor and sealed-in juiciness of sausage made with *natural* casings and you have the best reasons in the world for switching to *Cudahy* Pork Casings.

TALK TO YOUR CUDAHY CASING EXPERT... he'll gladly demonstrate the difference. And remember, there are 79 different kinds of pork, sheep and beef casings available . . . and many Cudahy branches to serve you. So write, wire or phone *today*!

THE CUDAHY PACKING CO., OMAHA, NEBR.

Producers and Distributors of Beef and Pork Casings

Producers and Importers of Sheep Casings



How much of your canned meat will be on her shelf?

YOU KNOW as well as we do that American housewives are buying more and more canned meat specialties today than ever before.

These canned meat products showed gains up to 35% last year! Luncheon meat gained 16%; meat stew, 35%; chili, 27%; hams, 30%; corned beef hash, 11%; dried beef, 18%.

Be sure you get your share of this profitable business. Canco can help you these six ways:

1. **Make** layout recommendations to gear your plant for more efficient canned meat production.
2. **Advise** on all technicalities concerning the processing of canned meats.
3. **Help** through its Home Economics Section and Testing Kitchen on proper flavors, recipes for labels.
4. **Develop** eye-catching package designs for lithographed labels.
5. **Place** at your call Canco service engineers for production emergencies which may arise.
6. **Assist** through its research laboratories in establishing quality-control of production, and in solving quality-control problems.

Offer general advice on consumer needs.



1901-50TH ANNIVERSARY-1951

CANCO

AMERICAN CAN CO.

New York • Chicago • San Francisco • Hamilton, Canada



FIRST PRIZE
for Dealers

\$2,500

E. Clements
Mayfair Market
Fifth and Garfield
Denver, Colorado



FIRST PRIZE
for Packers'
Salesmen

\$1,000

A. Schwanke
Swift & Co.
Denver, Colorado

Just a minute . . . while we doff our Stetson to these gentlemen and to everyone else who submitted an entry. *The ideas were all good!* So good that it was a mighty tough job to pick the winners. But the best part of the contest was the bang-up job these displays did in boosting total sausage sales—Mr. Clements increased his sales 2300%! Conclusive proof that when sausage is interestingly displayed, *people buy sausage and buy more sausage!* Many thanks for all the excellent entries, the fine spirit and your wonderful cooperation.

**THE VISKING
CORPORATION**

Chicago 38, Illinois

In Canada: Visking Limited; Lindsay, Ontario

HELLER BLENDS PORK SAUSAGE SEASONINGS

...That Recapture The
Down-on-the-Farm Flavor

Mouth-watering aroma—
delicious flavor—savory spicing—with that
individual taste-appeal preferred by your customers.



A Distinctive Blend for Every Section of the Country

READY-MIXED BLENDS

Every zestful, piquant flavor. Rich, mild or no-sage formulas—old-fashioned black pepper and salt content—combinations, variations or modifications. A blend to establish pork sausage leadership in your community.

CONVENIENT PACKING

Packed in batch-size bags—exactly the right amount to season 25, 50, or 100 lbs. of tempting pork sausage. No weighing, no mixing, nothing to add.

HELLER QUALITY . . .

Perfectly blended seasonings that enhance your product—to give your customers the appetite-satisfaction that will bring them back for more.



B. Heller & Company

Calumet Ave. and 40th St. Chicago 15, Ill.

101 YEARS SERVICE TO THE INDUSTRY

HERE'S A BLEND THAT WILL INCREASE YOUR SALES

- **Formula No. 100-C**
With rubbed sage (heavy sage flavor).
- **Formula No. 110-C**
With old-fashioned leaf sage (heavy sage flavor) and crushed red pepper.
- **Formula No. 119-C**
A moderately pungent and peppery flavor (mild sage).
- **Formula No. 120-C**
A rich, old-fashioned black pepper and salt flavor (no sage).
- **Formula No. 121-C**
A zestful, yet mild and delicate flavor (no sage).
- **Formula No. 122-C**
A modified Southern type in which the pepper has been subdued (mild sage flavor).

These are just a few of a great many business building formulations—created for the widely varying requirements of different localities.

MAIL THIS COUPON TODAY— NO OBLIGATION

B. Heller & Company Calumet Ave. & 40th St. Chicago 15

Please have your representative call to give me complete facts about Heller's Ready-Mixed Pork Sausage Seasonings, with the down-on-the-farm flavor.

Name _____

Firm Name _____

Address _____

City _____ State _____

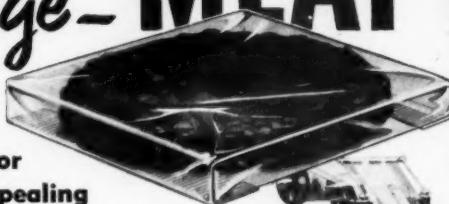
Repackage-MEAT PATTIES

Wraps Bacon,
cold cuts, steaks
and chops in flavor
sealing . . . eye appealing
self-service packages

You save time and money, too — with unit delivery speeds averaging from 80 to 120 per minute and with fewer operators . . . less materials. "Float wraps" meats without product damage in neat, square-cornered packages of cellophane, glassine, plastic film, etc. Longitudinal sealing is by heat or glue, while end seals may be crimped, flared, or folded to keep moisture *in or out*, as you want it. Package meets all sanitary codes — with product completely free from dust and dirt and untouched by human hands. Available with standard or custom type feed and delivery to meet all specific installation requirements.



FOR DEFENSE—We are helping the cause by providing a large portion of our production facilities for Government Defense Work.



FREE
Write for
fully illustrated
brochure.



Campbell
WRAPPER

INDUSTRIAL MACHINE CO., GREEN BAY, WIS.



Manufacturers of Aniline and Greasure Presses, Folders, Interfolders, Laminators, Waxers, Embossers, Slitters, Sheeters, Roll Winders, Packaging Machines, Crepers and Tissue Converting Units.

**SPECIAL...
NOW IN STOCK!**

Stainless Steel MEAT OR UTILITY TRUCK

(With Or Without Casters)

For Immediate Shipment
(Subject to Prior Sale)



INSIDE DIM.
28" L x 18 1/2" W
x 14" D

\$8000

Complete with
Four 3" Rubber Tired
Swivel Casters
OUTSIDE DIM.
31" L x 21 3/8" W x 19 5/8" H

\$6150

**LIMITED
OFFER**
Present Stock
Only

Complete with
Two Stainless Steel
Wearing Strips
OUTSIDE DIM.
31" L x 21 3/8" W x 14 1/4" H

ST. JOHN & COMPANY

is equipped to supply your stainless
steel equipment needs, whether stand-
ard items or specially fabricated.



ST. JOHN & CO.

5802 South Damen Avenue
Chicago 36, Illinois

5-letter word for lower delivery costs...

M

More payload. America's most popular multi-stop delivery trucks give about twice the payload space of panels. You get more payload space for peak-load periods.



E

Easier deliveries. Every International with Metro body offers wide doors at front and rear, a low floor, and extra ceiling room to save driver time and work.



T

Truck construction. An International with Metro body is *all* truck. Its chassis cuts operating and maintenance costs. You get a lasting-quality Metro body.



R

Right size. Choose exactly the right model for your job from 6 models, 4 body sizes. GVW's—5,400 to 11,000 pounds; payload capacities—235 to 375 cubic feet.



O*

Overwhelming acceptance. New Internationals with Metro bodies are better than models that held first place in multi-stop field 12 straight years. See 'em now.

*Metro. Registered trade mark of The Metropolitan Body Company, Inc., subsidiary of the International Harvester Company.



International Harvester Builds McCormick Farm Equipment and Farmall
Tractors... Motor Trucks... Industrial Power... Refrigerators and Freezers

INTERNATIONAL HARVESTER COMPANY • CHICAGO

Internationals with Metro bodies for multi-stop deliveries offer super-specialization to fit your business, keep costs down. Available in 7½, 9½, 10½ and 12-foot body sizes, body capacities from 235 to 375 cubic feet, GVW's from 5,400 to 11,000 lbs.

INTERNATIONAL TRUCKS

"Standard of the Highway"

NOW! STAINLESS STEEL

is available in Tracking
and Switch equipment

Globe has met the popular, new demand for the use of Stainless Steel in all or any part of its tracking equipment, including Stainless Steel wheels, for longer life and smoother rolling; switches; hooks; trolley frames; tracking and gimbals. Investigate the use of stainless steel for your tracking requirements today!

The GLOBE Company

Look to Globe
for all tracking
equipment.
Write or call today.

Simplify and speed up
your production efficiently
and economically, with
Globe Tracking Equipment

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS



Committee Discusses Army Priority Plan

Members of the Beef Industry Advisory Committee met last week with OPS to discuss the beef situation. The discussion centered around the proposed OPS plan for establishing priorities for Army orders. Industry members asked that the percentage factors which would indicate the approximate quantities of beef that would be ear-marked for Army procurement be announced at the beginning of each month, rather than at the end of the month as OPS proposed.

Following the meeting it was reported that OPS proposes to establish the priority system on a plant basis, with some provision, on approval by the Army, for transferring quotas between plants in the same zone. In the event a slaughterer is unable to meet his Army quota, because of insufficient supplies of the first three grades of beef, the deficit would be carried over to the next month. Credit would be allowed for beef offered to the Army but not purchased. This credit could not be carried forward to later months. Slaughterers would be prohibited from shipping to their regular customers if their obligations to the Army had not been met. OPS is said to be considering how non-federally inspected slaughterers may be used to help supply the armed forces with meat.

Overriding Ceiling on Cattle Contemplated

Reliable reports from Washington indicate that OPS is planning to prepare a regulation making provision for overriding ceilings on cattle and for some sort of live grading system. It will not be issued so long as the situation with respect to beef remains "as good as it is."

Price Director DiSalle has said that he is much encouraged by recent cattle marketings and price trends. He indicated that reports show the Army to be getting all the beef it needs. DiSalle is also reported to have said he expects the situation to remain "good" for the foreseeable future.

Salary and Wage Board Rulings

The Salary Stabilization Board has ended its ban on a special form of compensation to corporate executives—stock option plans. The board ruled that effective at once firms may grant stock options without government approval provided the option price is at least 95 per cent of the stock's market price when the option is granted. Approval is required if purchase price is less than 95 per cent of market price. In another ruling, GSO 5, the board said it is impossible to draft a regulation covering "inter-plant inequities," but that each case will be handled individually. Recently the board ruled that Christmas bonuses could be paid by firms which have been paying them. A special committee has been set up to handle this matter.

The Wage Stabilization Board has ruled that it is permissible for groups of employers to band together and file a single petition for a wage increase which they have negotiated with a union or unions and which will affect all the employers uniformly. Such agreements must be traditional with the parties.

OPS Considering Hide Rollback

Reliable reports from Washington indicate that OPS is actively considering price rollbacks on hides and skins. A decision may be reached within a week, it was indicated.

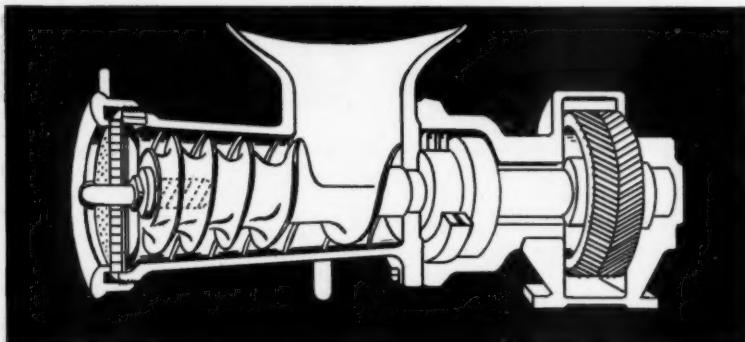
Tallow-Grease Committee Meeting with OPS

Members of the Tallow and Grease Industry Advisory Committee will meet with officials of the Office of Price Stabilization on November 20. The Soap Industry Advisory Committee is meeting the previous day. The business to be discussed at the meetings was not announced.

DPA Lists Country's Scarce Materials

The Defense Production Administration has issued its third list of Basic Materials and Alternates as a guide to other federal agencies and to business men. In the "most critical" list the agency included aluminum, copper, lead, selenium, tin, zinc, platinum, cobalt, molybdenum, nickel and tungsten. Other materials are getting somewhat more plentiful: ungalvanized sheet and strip steel, chrome stainless steel, paris green, hydrogen peroxide, phenolic resins, sodium chlorate and supplies of most types of synthetic rubber.

Grind Away Your Sausage Problems



Here are some major grinding ills, their symptoms and cure

TROUBLED lately with a lack of binding quality in your sausage meat formulation? If there has been no shift in the basic ingredients used in the formula, in the moisture content or type of casing, the cause of trouble probably lies in the grinding operation. Performed with virtually every sausage manufacturing operation, this step too frequently is taken for granted. Yet unwatched, it can transform good meats into a "short" and colorless mass which will lack appeal as a finished product.

There are plenty of danger signals by which poor grinding can be noticed. First is the mere texture of the meats as they come from the plate, especially on flesh meats such as cow meats. If they do not flow in a continuous "spaghetti" fashion, there is a good chance that the grinding is robbing them of their binding qualities. Also if the color of red meat turns to a pinkish gray shade, it is a certainty that the grinder is mashing the meats rather than cutting. And last, poorly ground meat may be lacking in the tacky feel normal to good binding meats. Scoop a handful and notice if it clings. Basically, the albumen within meat, which provides much of the binding ability, is destroyed through improper grinding.

The causes of poor grinding are readily observable and, most importantly, are preventable. The most common fault is to permit the use of a knife whose case-hardened cutting edge is worn away through use and sharpening.

Although a knife whose edge is removed can continue to grind, it has a mashing rather than a cutting action. Furthermore, modern grinders, with capacities as high as 10,000 lbs. per hour, revolve at high speeds. Soft metal friction causes excessive heat which burns out part of the meat in contact with the knife or the plate. There is no excuse for a poor knife as many of the modern knives are made with removable knife blades that can

Cutaway view of typical grinder shows fine working tolerances between the cylinder, screw, knife, plate and ring. At right, top grade loins are being fed into the grinder for Krakow sausage. If the meat is poorly ground, either through worker negligence or lack of management supervision, sausage will not reflect the quality of its ingredients.



be changed quickly once every three to four weeks. Some sausage makers are of the opinion that it is a wise policy to replace these blades at stated intervals, even though there might be some good grinding left in the blade.

If a solid knife is used in conjunction with a single side plate, the plate should also be reground when the knife is reground. A simple test demonstrates the need for this procedure. Take a solid, unground plate and its mated solid knife which has been reground, and place the ground knife on the surface of the plate. Holding the plate to the light, place the knife on the hub of the plate and turn it, exerting pressure downward. Light pockets are clearly visible between the two. In actual grinding operations, the cut meats will lodge in this space and be mashed into a slushy pulp instead of being extruded from the plate.

There also is danger of breaking the unmated knife as the ring is tightened. The pressure on the knife from the onward coming meats in the confined area of the cylinder is not equally transferred to the wear-grooved plate, consequently the knife frequently breaks at a point close to the hub.

When using a solid knife and solid plates, the two must be matched, if good results are to be obtained. If the

knife is to be ground, so should the plate.

Modern plates are available in styles with specially hardened surfaces which, when used with specially hardened knife blades, wear evenly. These plates may require grinding once in every six or seven months, and will outwear several blades. However, even with these it is wise to perform a visual test as to closeness of contact between the two. The test can be performed in a few minutes, and it may save several hundred pounds of valuable product from poor grinding.

The long wearing plates generally are equipped with a removable bushing which is replaceable when worn. The bushings should be checked at regular intervals. If the bushing is worn it will permit the worm to wobble against the wall of the cylinder, damaging the entire grinder.

A somewhat similar result is achieved if the ring is tightened too much. While the ring may be tightened with the tool provided by the grinder manufacturer, it should not be tightened with home made leverage devices such as a length of pipe. Besides the obvious risk of injury to the employee and the possibility of stripping the threading on the cylinder and ring, the excessive tightening misaligns the worm in relation to the

cylinder. These two last named parts of the grinder are precision made to very close tolerances. Pushing them back a fraction of an inch will mesh metal surface against metal surface. With a typical speed of about 350 rpm., the worm will polish off both its and the cylinder's surface. The wear and tear on the whole unit is obvious. While excessive tightening of the ring thrusts the worm too far backward, the practice of placing a washer back of the worm does the reverse. This practice is particularly destructive to the meats. Instead of moving forward between properly channeled grooves, the meats have an escape path between the grooves and work backward. They are caught between the wall and the worm and converted into a paste. As the meat works back, an undue load is placed on the grinder resulting in excessive power consumption. Above all, the quality of the meat is drastically lowered.

There is hardly any justification for these practices which nurse along worn out knives or plates, especially since modern manufacturers make reversible plates whose two case hardened surfaces can be used before the plate is junked, thereby lowering the grinding and equipment costs.

Frequently, when the feel of the meat indicates an excessive heat generation within the grinder, there is a tendency to chill the grinder by placing ice into it along with the meat. This is only a momentary relief from the symptom and in no way cures the cause. The place to add ice is in the chopper where the amount of moisture added either in the form of water or ice is controlled as a factor of the formula.

In what seems to be dribbles excessive moisture can be added to the product through the grinder ice addition. Ice is desirable to flush out the last of the meats in the grinder, but only for this purpose. For proper functioning the plates should be cleaned as they are changed during the day's operation. All gristle and foreign matter which accumulates in the holes of the grinder and in the center of the plate and knife should be removed. Allowed to remain, this material impedes the effectiveness of even the sharpest blade, and forms a barrier between the knife and the oncoming meat with the result that the meats are torn rather than cut. Of course, the entire plate should be cleaned daily of all meats accumulated in its holes. As a matter of operation policy, the grinder should never be allowed to run idly if maximum service is desired. The grinder needs the lubrication provided by the meats it cuts. If the meats are not there, the close tolerances of the working parts and the high speed of the grinder will ruin the whole unit.

In a like manner, the ground meats should be allowed to flow freely. The grinder should not have the additional load of pushing the meats away from the ring. This practice will cause excessive wear and power consumption. When handling frozen meats, it is bet-

"Little Butcher" Graces Sanitary Sausage Line

Otto Arnold, president, and Jack Hengstler, foreman, Sanitary Sausage Co., Minneapolis, inspect the new design for their cellulose casings on a finished braunschweiger. While not employing an extensive advertising budget, Arnold recognized that each casing or loaf wrap constituted a package and, as such, could be used to gain a certain amount of kitchen identity and product recognition. Furthermore, through correct design



and color use, the package could by itself connote quality and stimulate suggestive buying.

To achieve his objective, Arnold called in his cellulose casing supply house, Visking Corp., whose art department created an effective casing design. Center of the design is a jolly butcher working happily on an oversized butcher's block.

The color scheme adopted varies for each specific sausage product, simulating natural meat color. In the case of braunschweiger, the background is a golden orange. The little butcher, forming the distinctive trademark, is colored in red. Above and below the butcher are irregular rectangle color blocks carrying the plant name and product identity.

In a small way, the experience of the Sanitary kitchen illustrates the progressive merchandising an alert meat packer can perform with every day supply items such as casings, wraps, packages, boxes, etc. The unit cost of an indifferent or an attractive item is usually about the same. Many of the firms supplying the meat packing industry have adequate art facilities for designing effective sales stimulating packages.

ter to run the meats through a larger and then a smaller plate rather than forcing the grinder to handle the hardened meats through the small plate in one operation. Again, the wear and power requirements are excessive.

In general the grinder should be checked regularly for wear of the knives, the plates and the worm. Raw materials are the principle cost factor in any sausage operation and it is poor economy to save the pennies by saving worn grinder parts while ruining the dollar-valued meats. Poor quality sausage products follow as a natural consequence of poor grinding, even though the best of raw materials may be used.

Lists Books, Pamphlets On Meat Industry

The Institute of Meat Packing, University of Chicago, has issued its annual list of books and pamphlets relating to the various aspects of the meat and livestock industry. The list is sent free of charge to a large number of students and others who write to the Institute each year for source material about the packing industry.

AMI Reports Appreciable Price Dips In Pork Meats

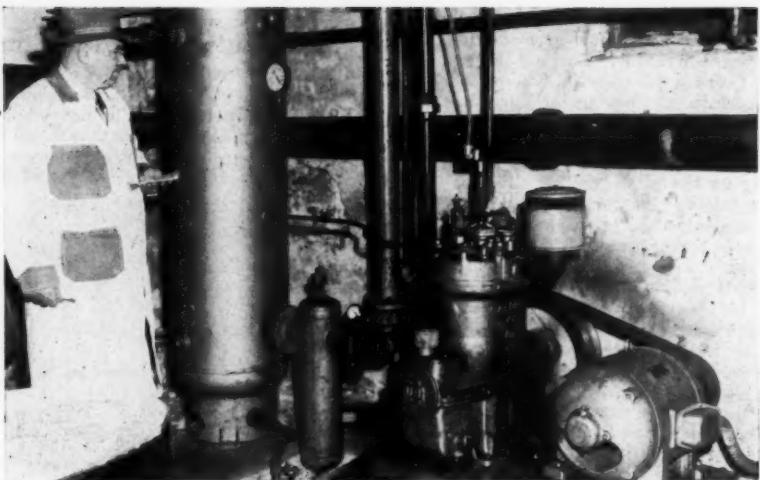
Seasonal increases in livestock marketings promise good buys in meat, some already being in evidence, the American Meat Institute has reported.

"Pork prices have been declining steadily at wholesale," the Institute pointed out, "and have dropped sharply since midsummer. In the basic Chicago market loins were down 17 per cent, skinned hams 15 per cent, picnics 19 per cent, cured bacon 29 per cent. The pork, incidentally, is of excellent quality and declines are expected to continue through the winter as a near-record pig crop comes to market."

"This seasonal increase in the availability of pork, plus a seasonal increase in receipts of cattle, is expected to influence the price of beef also. Some grades of beef—especially those providing lean cuts suitable for braising—already have registered declines placing them several cents a pound below wholesale ceiling prices in many cities.

"Increasing numbers of fed cattle, producing better grades of beef, also are starting to come to market."

**PRODUCT,
EQUIPMENT
PROTECTED
THROUGH USE OF**



J. Slotkowski, head of Slotkowski Sausage Co., reads pressure gauge on air reservoir. Important components to the right of reservoir are moisture-oil separator, the GD after cooler, air compressor and motor.

Compressed Air Cooler

COMPRESSED AIR is used in tremendous quantities in the average packing plant and sausage kitchen. The tasks it performs vary from the delicate motivation of the different control instruments, such as those employed on a smokehouse, to the Herculean thrust it imparts to the sausage stuffer piston.

A recent refinement in compressor design permits the air to perform its multitude of assignments with greater efficiency and safety to other equipment and product. Modern compressors, such as the Gardner-Denver unit, are equipped with compressed air coolers. Any air contains moisture and this is doubly true in packing plants and sausage kitchens with their highly humid atmosphere. Moisture in the heated and compressed air is undesirable since it hastens corrosion within the air lines and provides a source of rust scales which can foul up air-operated control instruments.

The heated air also picks up a certain amount of oil from the compressor and vaporizes it. At the point of discharge this oil liquifies and is deposited upon the air-operated tool. A good example of this deposition is found on the underside of the sausage stuffer piston. This oil-moisture accumulation requires a more frequent disassembly of the stuffer to clean the piston. Furthermore, there always is the risk that the oil film may be deposited within the cylinder of the stuffer, especially if the gasket on the piston should have a leak.

Joseph Slotkowski, president, Slotkowski Sausage Co., Chicago, states that prior to the installation of a compressed air cooler, the tedious and time-consuming task of dismantling the stuffer to clean accumulated oil from the under side of the piston had to be performed at least once a month. Since installing an aftercooler, the job is performed about once a year. Further, there is no danger that oil can get at the product through excessive gasket wear. The combination of hot air and oil tends to aggravate the problem of piston gasket wear since they are harmful to any rubber product such as a gasket or a hose connection.

The effect of hot, compressed air upon the product being handled is difficult to measure. However, the heat unquestionably does not add anything to the quality of a product. Although modern compressors are equipped with either water- or air-cooled jackets to dissipate part of the heat generated in compression, and part of the heat is lost in transmission, it is safe to assume that in actual daily operation compressed air at the point of use is around 200° F. in temperature. This uncooled air is put to work as motive power for the piston of a stuffer handling product which may be very critical to heat, such as fresh pork sausage. Even though the air heat is partially dissipated through the equipment, it also affects the temperature of the bottom part of the stuffer load of pork sausage meat. With all the em-

phasis that is placed on keeping pork sausage cold during processing in order to preserve its bloom, such as gathering the links from a chilled stuffing table and then giving the filled cage a quick conditioning freeze, it is easy to recognize that exposure to high air temperature is undesirable.

Modern compressed air coolers, which are an integral part of the compressor, cool the air to within 15° of the cooling water. Roughly speaking, the temperature of this cooled, compressed air will be 85° at the point of use under average conditions.

Passage of hot air from an uncooled compressor through piping causes expansion which is followed by contraction during periods when air is not being used. This condition aids the development of pipe leaks since the air line joints are subject to a normal pressure of about 125 lbs. per sq. in. (For specific applications this pressure may be reduced, but this is the general level to which air is compressed within the meat industry.)

In packing plants air lines may sometimes be routed from the engine room through refrigerated areas. During extended non-operational periods, such as a three-day holiday, moisture in the air may freeze and present an operating problem when it is time to resume production.

Modern coolers, like the one used by Slotkowski, eliminate the two potential trouble makers from compressed air—moisture and oil. The aftercooler

will eliminate approximately 90 per cent of entrained moisture and oil before allowing the air to pass to the air receiver.

As installed in the sausage kitchen, the cooler is in the preferred vertical position; however, with proper installation, the unit may be used in the horizontal plane. The parts of the installation include the compressor, the aftercooler, the moisture separator, and the air receiver.

As can be seen in the photograph on page 18, the vertical position is preferred because the moisture and the oil condensate will always drain into the moisture separator. Air in the tubes of the aftercooler passes downward, while the cooling water in the shell of the unit passes upward. This results in optimum heat transfer as the water passes by the tubes through means of baffles. In highly humid locations, such as those in a meat packing plant, it is recommended that the moisture separator and the air receiver be blown down at least once a day. If conditions warrant, the job should be done more frequently.

Maintenance requirements are limited to periodic flushing of the shell and the tubes to free them of collected foreign material. The type of water used for cooling will partially determine the extent of these cleaning intervals. Hard water, containing a high percentage of scale-forming material, makes it necessary to clean more frequently. Unit construction permits the extraction of the tubes from the shell by removal of the head nuts and bolts. Depending upon the degree of hardness of the scale deposit, the unit can be cleaned with hot water or by using a compound such as Oakite. In no event should the tubes be cleaned by blowing live steam through the assembled unit. The steam causes overheating and results in expansion strains and leaks.

Use of the compressed air cooler results in a slight drop in air pressure which must be taken into consideration in deciding capacity and pressure needs.

The amount of moisture condensed from compressed air is illustrated in the following example: Assume that an air compressor takes in air at the rate of 1,000 cfm., and that the air is at a temperature of 75° and 80 per cent saturation. Under these conditions the air contains 1.045 lbs. of moisture per 1,000 cu. ft. If this air is compressed to 100 lbs. per sq. in., and is then cooled back to its original temperature, it will contain only 35 lbs. of moisture. Consequently, 80 lbs. of moisture will be condensed from 1,000 cu. ft. of air at 100 lbs. per sq. in. for every minute of operation.

Agrees to Price Order

Cudahy Packing Co. at Newport, Minn., has been forbidden by court order to include the weight of wrappings when computing the price of its beef. The injunction, which cited an alleged violation of an OPS regulation, was not opposed by the company.

Meat Board Is Conducting Program on Meat Use For Army Personnel

The average man of the nation's armed forces is receiving approximately 285 lbs. of meat per year, or double the present civilian consumption of this food, according to the National Live Stock and Meat Board.

Recognizing the importance of handling and utilizing this meat to the best advantage in building appetizing meals, the food service personnel of the Army and the Air Force arranged for the Board's specialists to conduct a series of meat training programs, and these are now under way at stations across the country. These men are conducting four programs at each station.

The instruction given by the Board personnel covers a wide range of subjects, including the storage, issue, cutting, cooking and serving of meat, as well as other topics dealing with the efficient utilization and conservation of meat and meat products.

Attending the various sessions are the food service officers and staffs, base and post veterinarians, stewards, meat cutters and others concerned in preparing and serving food. The information presented is being enthusiastically received and officers at the various stations are asking NLSMB for repeat programs.

The present schedule covers stations in New Jersey, New York, Maryland, Virginia, District of Columbia, Ohio, Illinois, Michigan, Nebraska, Alabama, Georgia, Mississippi, Texas, California and Washington.

Plans are being made for the launching of similar training programs for the Navy and the Marine Corps early in 1952.

Meat Machinery Makers Are Hit by Shortages

A meeting with officials of the National Production Authority on Friday, November 16, was scheduled by food industry trade associations to obtain increased allotments of materials for meat machinery manufacturers.

In a recent meeting the meat machinery manufacturers committee told NPA officials that reduced materials allotments are causing meat machinery manufacturers to convert at least 50 per cent of their capacity to the production of military or machine toolled goods in order to stay in business. They said that further reductions could render packinghouses unable to maintain required health standards. They also emphasized their difficulties in retaining and replacing skilled machinists and mechanics.

NPA warned that forthcoming orders would restrict the use of nickel-bearing stainless steel to "functional parts of machinery that come in direct contact with the product." Officials urged that the industry use straight chrome stainless steel and experiment with different types of chrome.

Farm Bureau Challenges Legality of Pork Ceilings

There is no legal or economic justification for maintaining ceilings on pork under present conditions when hog prices are below parity and following a downward trend. Facts and data to support this contention are contained in a letter which Allan Kline, president of the American Farm Bureau Federation, wrote recently to Michael DiSalle, director of OPS.

Kline charges that the official OPS statement indicating that the agency is giving consideration to a proposal to follow the expected downward trend in hog prices by lowering ceilings looks suspiciously like the announcement of an intention to try to claim credit for price reductions which are being brought about by the farmer's increased production of hogs.

"It is, of course, obvious that OPS had nothing to do with bringing about this increased production," an AFBF release pointed out. "Furthermore, any action that might be taken to follow hog prices downward with lower ceilings would reduce our ability to maintain a satisfactory level of hog production. The hog-corn ratio is already low. Lower ceilings would discourage production by tending to freeze a relatively unsatisfactory price-cost relationship at the very time farmers are breeding sows for the spring crop."

Protest Freight Increase

Four federal agencies this week filed with the Interstate Commerce Commission opposing a petition by the nation's railroads for further hearings on their request for freight increases. The agencies are the Office of Price Stabilization, the Department of Commerce, the General Services Administration and the Tennessee Valley Authority.

The railroads had asked ICC for a 15 per cent increase in freight rates. In August they were granted a 9 per cent increase in the eastern territory and a 6 per cent increase in the southern and western territories and between territories. They have asked that hearings be reopened on the grounds that the increases are inadequate.

Financial Notes

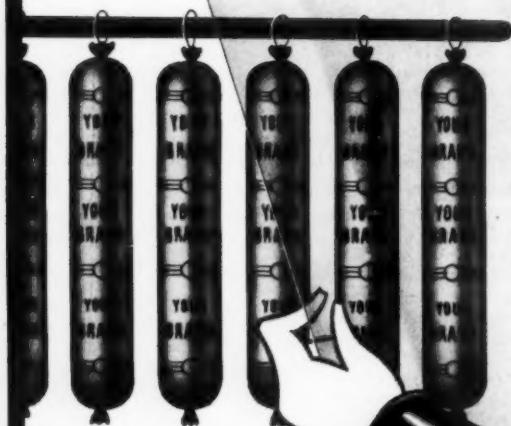
The board of directors of Wilson & Co., Inc., declared a dividend of 25¢ per share on its common stock, payable December 1, 1951, to stockholders of record at the close of business on November 19, and a dividend of \$1.0625 per share on its \$4.25 preferred stock for the period from October 1, 1951 to December 31, 1951, payable January 1, 1952 to stockholders of record December 17, 1951.

Geo. A. Hormel & Co., Austin, Minn., declared a quarterly dividend of 62½¢ on its common stock, payable November 15 to holders of record October 27.



SYLVANIA CASINGS

*Pre-stretched for
finished uniformity*



Special attention
to individual designs
printed in color



SYLVANIA DIVISION AMERICAN VISCOSA CORPORATION

Manufacturers of cellophane and other cellulose products since 1929

Plant: Fredericksburg, Virginia ★ General Sales Office: 1617 Pennsylvania Blvd., Philadelphia, Pa.

Casings Division: 111 North Canal Street, Chicago 6, Illinois

Distributor for Canada: Victoria Paper & Twine Co., Ltd., Toronto

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

Institutional Trade Presents Profitable Outlet for Rendered Beef Fat

THE restaurant, hotel and institutional market presents a favorable outlet for rendered beef fat. When lard was scarce during the war, some institutional consumers tried rendered beef fat in their cooking. Surprisingly enough, they found that certain products tasted better when cooked with beef fat. The usually bland cooking oils added nothing to the flavor while the beef fat brought out more of the products.

Specifically, fried meats were the products in which beef fat improved

business with the institutional user.

High grade beef suet is used as the raw material. While the product can be prepared in the conventional dry rendering cooker, the amount of raw rendering cooker, the amount of raw material generally available hardly warrants this process.

The preferred method, and one which usually is ideally suited for the smaller operator, is the jacket kettle such as is used in manufacture of open kettle lard. Kept at proper temperatures, the jacketed kettle allows the suet to retain its entire flavor value.

For good operating procedure it is recommended that the suet fats be hashed just prior to placement in the rendering kettle. It should be emphasized at this point that the high quality of rendered beef fat will be only as good as the original raw material. If only high grade raw fats go into the kettle, a high quality product will result, and vice versa. There hardly is any excuse for a compromise with quality since most high grade suet fats usually end up as tankage.

As with any rendering operations, the process should begin at the earliest moment, perhaps after hotel cuts are boned or after the carcass breakdown operation. To assure maximum quality the kettle should be equipped with an agitator to keep the entire mass in circulation and prevent scorching of the meats or oils through prolonged contact with the shell of the kettle. The agitator should be started the moment steam is admitted to the kettle.

Hashing the beef material will in part disrupt the holding tissue, thus pressures beyond 25 lbs. steam will not be needed. While it is true that higher pressure will shorten the rendering time, there is great risk that fats in contact with the shell wall will be scorched.

Cooking time will vary depending on the size of the batch and the temperature of the raw material, but the end point can easily be determined by noting the absence of vapors from the kettle and the flotation of browned cracklings.

The product should be filtered after it is rendered. Modern filters, such as the Sparkler unit, permit rapid filtration without a large cleanup effort.

It was mentioned earlier that gridle frying represents the largest use to date for rendered beef fat. Any fibrous material left in the fat will sputter and splash when used by the consumer. Obviously, this characteristic is undesirable. Further, fines lessen



At first glance this would hardly seem to be rendered beef fat stuffed into this Visking fibrous casing. Casing provides attractive package for product and makes it easy for consumer to use.

the flavor. The fat also worked well, when blended with one half bacon drippings or vegetable oils, for french frying of chicken, potatoes, or fish.

Rendered beef fat is ideal for the average restaurant, hamburger stand or lunch counter where the bulk of meats are prepared on large quick-greased grills.

Perhaps more important from the packer standpoint is the fact that rendered beef fat is competitive with other cooking oils and enjoys a marked price advantage. Packers who have realized the sales potential of this product, and exploited it through aggressive merchandising have developed a volume

the keeping quality of the product.

Once filtered, the fat is placed in sausage trucks and run into a 38 to 40° F. cooler and held overnight. The following morning a thin crust will have formed on the surface of the beef fat. The crust should be broken with a shovel and thoroughly mixed. Although the fat is cooled, it is still of proper consistency for packaging.

Some of the most successful merchandisers of the rendered fat, like M. E. Neuer, general manager, Neuer Bros. Meat Co., Kansas City, Mo., pack the product in fibrous casings. Neuer was among the first to develop rendered beef fat for institutional use. A conventional sausage stuffer operated at normal pressure will readily stuff out the relatively fluid beef fat. The product must be stuffed tightly.

The fibrous casing package has a definite advantage for the consumer. The cook merely slices off a piece and sweeps it across his grill for fast coverage and rapid melting.

A 6x18-in. casing is used for 5-lb. packages and a 6x28-in. casing for 10-lb. packages.

Protecting Insulation Against Damage

Because no insulating material can withstand repeated mechanical abuse, special protection should be provided at points where insulation may be subjected to more than ordinary wear.

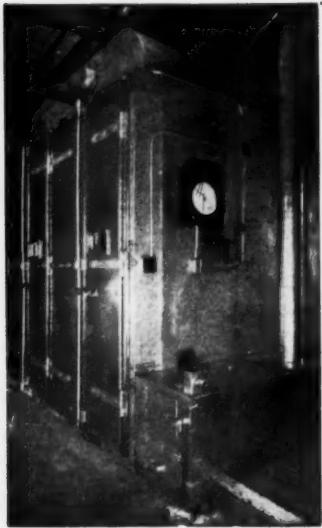
Due to the layout of lines or equipment, as when lines are located at floor



level near stairways, ramps or platforms, it may be impossible to prevent battering of insulated surfaces.

Insulation exposed to such mechanical abuse can be protected by means of a sheet metal jacket which will cover the entire area of possible damage, advises the Magnesia Insulation Manufacturers Association. The jacket may be tack-welded, or held in place with screws or bolts (see photo).

Where required, expansion joints with spring-loaded bolts may be provided in the jacket to compensate for circumferential expansion. Longitudinal expansion is permitted by lap seams at intervals of about 12 ft.



Julian

SMOKEHOUSES

are proven performers!

Julian's expertly engineered dependability and trouble-free performance are just two of the built-in features that give Julian owners peace of mind even in these days of uncertainty. JULIAN SMOKEHOUSES can be counted on for peak performance for the duration of any emergency. Many of the country's leading packers are relying on JULIAN to keep their production up . . . and on schedule!

JULIAN ENGINEERING COMPANY

319 WEST HURON STREET
CHICAGO 10, ILLINOIS

RECENT PATENTS

The information below is furnished by patent law offices of
LANCASTER, ALLWINE & ROMMEL

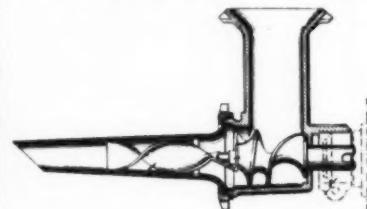
468 Bowen Building
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,566,966, WIENER PROCESSING APPARATUS, patented September 4, 1951 by Edward Rockoff, Denver, Colo., assignor to Minnie Levin, Cheyenne, Wyo.

Sections of the links are marked and separated at the sections after the straight, initially cylindrical stuffed casing has been web-mounted.

No. 2,572,917, SCREW ATTACHMENT FOR SAUSAGE STUFFERS, patented October 30, 1951 by Lars Johan Faith Ell, Stockholm, Sweden,



Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

"BIG 4"
Approved



"The Old Timer"—symbol of Speco superiority.

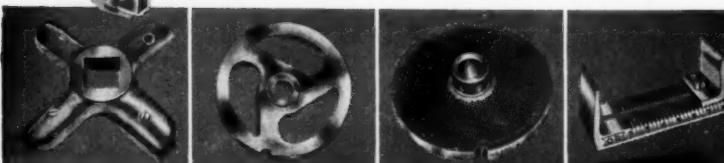


Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble — easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore — top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles — in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



FREE: Write for SPECO's "GRINDING POINTERS." Speco, Inc., 3946 Willow Road, Schiller Park, Illinois.

SPECO, INC.

assignor to Aktiebolaget Elektrolux, Stockholm, Sweden, a corporation of Sweden.

There are twenty-eight claims. A feed screw is provided for turning in the same direction and at the same speed as a feed worm associated therewith. The feed screw comprises an elongated strip of flat material twisted in the form of a screw, and such strip includes radially extending wing portions adapted to engage the inner surface of the relatively wide section of a hollow tube.

No. 2,570,443, METHOD OF PRODUCING PRODUCTS OF ANIMAL FIBERS, patented October 9, 1951 by James W. Hall, Elwyn, John P. Hollihan, Jr., Garden City, and Frederick F. Morehead, West Chester, Pa., assignors to American Viscose Corporation, Wilmington, Del., a corporation of Delaware.

A method for manufacturing products comprising fibers which occur naturally in beef tendons is disclosed and comprises cutting the fibers to a selectively controlled length in the range from 0.1 to 5.0 mm., suspending the cut fibers in a swelling liquid, and forming

the suspension into products of a predetermined shape.

No. 2,571,315, MODIFIED LARD AND PROCESS OF PRODUCING SAME, patented October 16, 1951 by Robert J. Vander Wal, Chicago, and Leon A. Van Akkeren, Oak Park, Ill., assignors to Armour and Company, Chicago, Ill., a corporation of Illinois.

The process includes heating the lard in liquid phase and in the presence of a metal alcoholate at temperatures about 50° to 150° C.

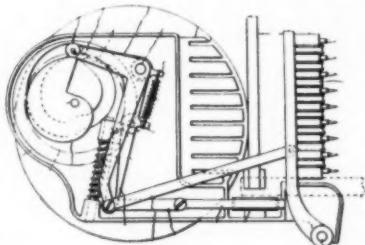
No. 2,573,628, SLICING MACHINE FEED MECHANISM, patented October 30, 1951, by Andrianus van Duyn, Hillegersberg, Netherlands, assignor to U. S. Slicing Machine Co., Inc., a corporation of Indiana.

This invention embodies a new mechanism for advancing the meat carrier. There are ten claims.

No. 2,573,629, GUARD PLATE FOR SLICING MACHINES, patented October 30, 1951 by Cornelis Klingens, Barendrecht, Netherlands, and Henry Thomas, Chingford, England, assignors to U. S. Slicing Machine Co., Inc., a corporation of Indiana.

In this patent a mask plate is provided for association with the guard plate mounted behind the rear face of the slicing knife.

No. 2,573,632, SLICING MACHINE WITH STACKER, patented October 30, 1951 by Andrianus van Duyn, Hillegersberg, Rotterdam, Netherlands, assignor



to U. S. Slicing Machine Co., Inc., La Porte, Ind., a corporation of Indiana.

Here there is disclosed an assembly of two levers, one of which is adapted to pivot the slice receiver under normal operating conditions but the other of the levers will cause disconnection of the slice receiver and the first lever when the slice receiver becomes overloaded.

No. 2,573,630, SLICING MACHINE WITH GAUGE PLATE ADJUSTING MEANS, patented October 30, 1951 by Andrianus van Duyn, Hillegersberg, Rotterdam, Netherlands, assignor to U. S. Slicing Machine Co., Inc., a corporation of Indiana.

Adapted for a slice thickness guide plate which is disposed, with the rotary slicing knife, on inclined planes, a new adjusting device is provided for the plate.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE gives up-to-the-minute prices and trends for everyday trading.

NOW...Increase sausage packing profits with *Fas-Tie*



**Sensational
metal closure cuts
casing costs 10% to 20%**



From coast to coast smart processors are finding out how important Fas-Tie is to their business. Important because the simple Fas-Tie process sharply reduces production costs by eliminating string-first ties; saves on string costs;

guarantees straight hangs. Completely eliminates the use of stockinettes. The Fas-Tie closure machine pleats the casing—crimps the pleated end with the aluminum Fas-Tie—and punches the hanger hole ready for the Fas-Tie loop.

Want to know more? Write today for our latest FREE brochure!

Hercules FASTENERS, INC.

1140-1146 EAST JERSEY STREET, ELIZABETH 4, N. J.



The Griffith Laboratories
(Mexico, S.A., Distributor)

Birkenwald, Inc.
Seattle, Washington
(Northwestern Distributor)

C. A. Pemberton & Co.
(Canadian Distributor)



STRIPES MAKE THE DIFFERENCE!

FOR MEAT PACKERS IT'S THE BLUE STRIPES THAT IDENTIFY TUFEDGE!

Tufedge
BEEF CLOTHING
SUITES, JACKETS, JACKETS
SWEATERS, TIE SHIRTS, SHIRTS
SUPERIOR TO ANY SHROUDS

And TUFEDGE, with the reinforced pinning edge, outlasts all others 5-1.

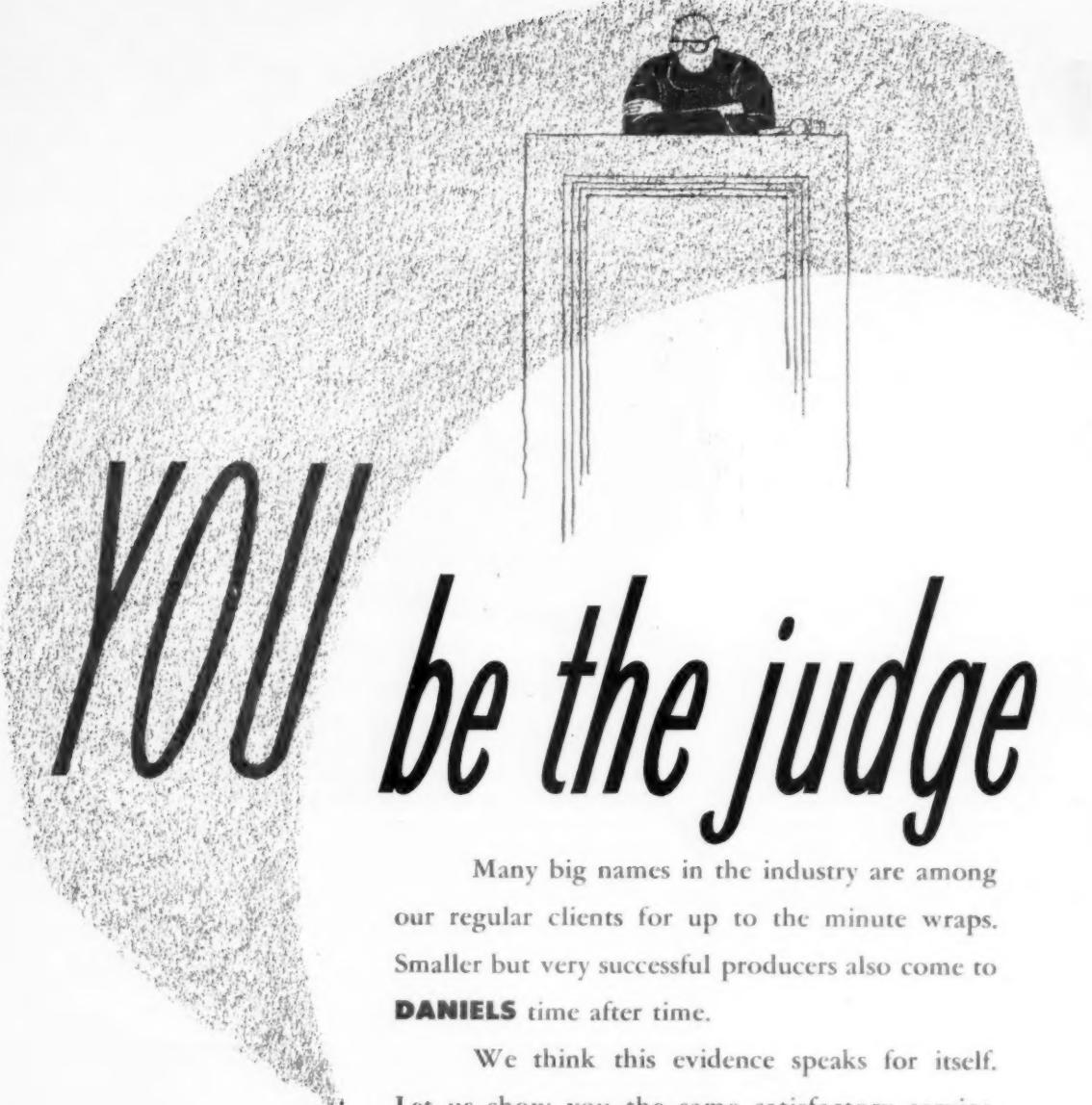


THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

Seattle Public Library

Page 25



YOU be the judge

Many big names in the industry are among our regular clients for up to the minute wraps. Smaller but very successful producers also come to **DANIELS** time after time.

We think this evidence speaks for itself. Let us show you the same satisfactory service.

There is a **DANIELS** product to fit your needs printed in sheets and rolls . . . transparent glassine • snowdrift glassine • superkleer transparent glassine • lard pak • bacon pak • ham pak grease-proof • sylvania cellophane • laminated papers • special "Heat-Seal" papers.



preferred packaging service

SALES OFFICES: Rhinelander, Wisconsin
Chicago, Illinois . . . Philadelphia, Pennsylvania . . . Dayton, Ohio
St. Louis, Missouri . . . Dallas, Texas . . . Los Angeles, California

MULTICOLOR PRINTERS • CREATORS • DESIGNERS

UP & DOWN

THE MEAT TRAIL

Hormel Reaches Its Sixtieth Milestone; Takes Backward Look

Geo. A. Hormel & Co. of Austin, Minn. is 60 years old this month. To commemorate that important anniversary the November issue of *Squeal* reminisced on the growth of the Hormel business, not only "in brick and mortar, but even more as an employer of people and as a meeter of pay rolls." Pictures contrasting the original abattoir and some of the company's modern buildings, including the one-story Fremont, Nebr. plant and the new San Francisco branch, clearly indicated the physical growth. In 1891 the organization had two employees, the late George A. Hormel, the founder, and the late George Peterson. Today there are 7,813 employees or "members of the Hormel organization."

Because the growth of the company during the first 50 years was told in detail in an issue of the magazine ten years ago, the current *Squeal* outlines the physical progress since then. In special articles, Art Larkin, manager, the packing division, and Park Dougherty, vice president in charge of the Flavor-Sealed division, tell the changes in those divisions of the business in the past decade.

The front cover of the magazine cleverly spotlights the earliest Hormel building with the light flooding the structures that have grown out of it, implying future possibilities. The cover page article comments: "In the past the problems of the Hormel company were the problems of a particular enterprise. The problems of today, in addition to being the changing individual problems, as of the past, are dominated by the problems of the nation. . . . In the next 40 years it is fair to urge that the growth of the Hormel company be encouraged; that it not be pulled down from without or from within; that it be permitted its chance to continue to grow, and in so doing get a bit of the necessary work of the world done, and provide to many thousands of people an opportunity for useful careers."

Research, Development Associates Announces Annual Meeting Plans

The fifth annual meeting of the Research and Development Associates, Food and Container Institute, will be held in Chicago on April 15, 16 and 17, 1952, with headquarters at the Palmer House, Dr. W. R. Johnston, chairman of the program committee, has announced. This is the first three-day meeting of the group and was scheduled because of the increased business.

T. Henry Foster, Morrell Board Chairman, Dies

Thomas Henry Foster, 76, chairman of John Morrell & Co., Ottumwa, Ia., died of a heart condition at his home Wednesday. He had been in good health. Following his usual custom he had put in a full day at the office. The fatal attack came after he had returned home and was quietly reading.

Foster had been associated with the meat packing company which his father established, the country's oldest, for 61 years.

At 15 he started working in the plant during summer vacations. In 1894, after attending Parsons college, Fairfield, Ia., for a year, he began full-time work. In 1897 he went to Boston to assist the Morrell branch manager. January 1901 found him back in Ottumwa to help in the establishment of the cannery department. He was transferred to the general office in 1902 to take charge of canned foods manufacturing and sales and advertising. He continued in that until 1906 when he became assistant to the superintendent of the plant.

In 1909 Foster went to Sioux Falls, S. D., to manage a plant the company had leased. The next year ground was broken for the new Morrell plant there. Foster returned to Ottumwa in 1912 to assist his father, Thomas Dove Foster. When his father died in 1915, John H. Morrell succeeded to the presidency



T. H. FOSTER

and Foster became vice president. On Morrell's death in 1921 Foster was elected president, a position he held until June 1944. Since then he had been chairman of the board of directors.

Foster was a leader in the meat packing industry. He served three terms as chairman of the board of the American Meat Institute. He was a member of the Chicago Board of Trade for 30 years and also served on the board of directors of the National Association of Manufacturers and the U. S. Chamber of Commerce. He was a director of the Chicago, Burlington & Quincy railroad and the Colorado and Southern railroad. He was a director of the YMCA of Ottumwa, a past president of the Rotary Club of Ottumwa and the Ottumwa Chamber of Commerce.

He was well known in literary circles as a collector of rare books, manuscripts, bookplates and prints. He himself wrote a number of manuscripts, many of which he gave to friends at Christmas time. In 1945 a Doctor of Letters degree was conferred upon him by Parsons College. Westminster College conferred an LL.D. on him in 1947.

He is survived by his widow, Mary Frances; two daughters, Mrs. Frank McCarthy of Ottumwa and Mrs. Harold Purdy of Kansas City; a son, Robert T. Foster, a vice president of the company and manager of the Sioux Falls plant; two brothers, George M. and John Morrell Foster, president and first vice president, respectively, of John Morrell & Co.; a sister, Mrs. W. F. Chamberlin of Princeton, N. J., and eight grandchildren.

Another Reno Meat Packing Company Is Suspending Operations

Rigid economic controls which make it "utterly impossible for small meat processing firms to operate" resulted in suspension of operations of Stockmen's Packing Co., Reno, Nev., Friday of this week. M. A. Fairchild, head of the company, made the announcement. He said that while the company is solvent and will pay all bills in full, current conditions make it impossible to operate at a profit. It was indicated that slaughter quotas are a major factor complicating operations.

The plant was the only remaining slaughtering plant in the area. It had been formed about three years ago and employed about 40.

Oscar Mayer & Co. Appoints Counsel, Assistant Secretary

Harry Adelman has been appointed company counsel and assistant secretary for Oscar Mayer & Co., it was announced this week by Oscar G. Mayer, president. Adelman has a wide legal background, having been associated with Mayer, Meyer, Austrian & Platt of Chicago for eight years. He is a member of the Illinois State Bar and has extensive experience in labor law and government regulations.

Adelman is located at the company's Chicago office.

Small Plant Opened at Helena

The new plant of Montana Meat Co. near Helena, Mont., was opened recently by H. W. and J. E. Larson.

PERSONALITIES and Events OF THE WEEK

►The M & M Packing Co., Dublin, Ga., recently constructed a new loading and receiving dock. The 25 by 50 ft. building, of steel and concrete, has a closed front of brick in keeping with the rest of the plant.

►The Weinstein Packing Co., Superior, Wis., celebrated its sixty-second anniversary recently.

►Most of the union employees of the United Packinghouse Workers, CIO, local 500, at the Chicago plant of Wm. Davies Co., Inc., walked out Thursday morning, November 8, over a dispute which occurred during negotiations. By press time of this week they were still away from their jobs and production of the plant had been greatly curtailed. About two months ago the CIO got bargaining rights in the Davies plant by only a small majority of votes. The plant had not been organized until that time.

►Duffey Sausage Co., Carrollton, Ga., plans to build a 20 by 30 ft. addition to its plant. It will be of concrete and cement block, covered with stucco, and will house an office and cutting and packing room. According to D. A. Duffey, owner, the concern has enjoyed a healthy growth during the past year and needs some additional space.

►Maj. Gen. George A. Horkan has become the Quartermaster General, succeeding General Feldman who retired.

TO COVER the National Barrow Show recently the National Farm and Home Hour NBC radio show went to Austin. The broadcast participants pictured are Carroll Plager, farm extension manager of the Geo. A. Hormel & Co.; Dr. Lawrence Carpenter of the Hormel Institute; Dr. Bob Grummer, University of Wisconsin, and Max Karl, farm director of KSTP.



Since 1948 Horkan has been Chief Quartermaster of the European Command.

►Mr. and Mrs. Henry Kruse of Seattle, Wash., are vacationing in Europe. He is president of the Seattle Packing Co.

►Harold W. Townsend, who was well known throughout the casing industry, died recently after a short illness. He had spent 20 years with Cudahy Packing Co., later joining Sayer & Co., New York. Three years ago he went into business as a sausage casing broker. Mack Warner will carry on the business with Mrs. Townsend.

►H. Moffat Co., San Francisco, bought some of the prize cattle at the Grand National Livestock show recently. The cattle have been slaughtered and will hang for a few days at Schweitzer & Co., wholesale subsidiary for Moffat, according to Fred Reis, Schweitzer manager.

►Employees of Hammond, Standish & Co., Detroit, who went back to work October 22 with no promise of remuneration for several weeks and then only if the company showed a profit, received their first pay checks on November 9. Joseph Strobl, president, said that a payroll of more than \$10,000 was split among 175 employees who were called back to work the first week to prepare the plant for full production. Many of the employees had been with the company more than 20 years. They are members of Local 190, United Packinghouse Workers, CIO. The second week's wages were to be paid November 16 if the company continued to show a profit. Other workers have been recalled as secondary processes reopened. Meanwhile a proposed plan of rearrangement has been filed in the U. S. district court at Detroit.

►The winner of the 1951 Scrub Bull contest, to be held November 20 in connection with the annual Southwest Livestock Clinic at Oklahoma City, will get to exchange the scrawny critter for a registered purebred Hereford bull related to the world's highest priced bull, MW Larry Domino 107th. Purpose of the contest, sponsored by Stations WKY and WKY-TV, is to increase the use of good breeding stock.



GEORGE W. WRAPE, assistant plant superintendent, Heil Packing Co., St. Louis, studies results of the previous two days' order loading operation. For the past several months he has worked on an order assembly simplification plan which would result in maximum correlation between order assembly and delivery operations. Wrape states that to date the tough problem has been accommodation orders which come in after the procedure has been set in motion. Too frequently these orders are phoned in after their proper spot already has been passed. However, he is confident even this problem will be solved soon.

F. E. Lykes, Founder of Huge Cattle, Packing Business, Dies

Frederick Eugene Lykes, 74, who founded the Lykes Bros. cattle, meat packing, shipping and citrus empire, died November 10 after a heart attack. He was the oldest of seven Lykes brothers who started their corporation with cattle raising and extended it to a shipping company which operates more than 100 vessels in world wide trade and is the largest freight shipping firm in this country. At the time of his death he was a director of Lykes Bros., Inc., which also operates three cattle ranches, owns Lykes Bros. packing plant in Tampa, a chain of Tampa hotels and the largest citrus canning plant in the world. Although he had retired from active participation in the business more than 20 years ago, he maintained an interest in cattle raising.

In the early 1900's, he went to Cuba to enter the cattle business. Eventually he expanded his interests to 25,000 acres of ranch in the interior of Cuba and several meat packing plants there. He is credited with being the first to import the Brahma cattle into Florida. These came originally from Jamaica. For years he continued to experiment with cattle improvement on the family homestead at Spring Hill.

He is survived by his widow, a daughter and a son, and two brothers, Joseph T. and John Wall Lykes, president and vice president, respectively, Lykes Bros.

Hill Packing Co. of Topeka Announces Expansion Plans

The Hill Packing Co., Topeka, Kans., which slaughters about 1,800 horses each week, expects to buy one of the buildings of the John Morrell & Co. plant there, closed as a result of the July flood. It is the one formerly occupied by the Kaw Packing Co., east of the Morrell plant and joining the Hill property on the south. It is a one-story brick, with basement, 60 by 100 ft., and will be converted to a dog biscuit manufacturing plant, according to Burton Hill, owner of the company.

Iuge
Dies
who
meat
empire,
attack.
lykes
ation
it to
rates
wide
ship-
time
r of
Bros.
n of
itrus
ough
cipa-
years
cat-

Cuba
ually
5,000
Cuba
here.
st to
rida.
aica.
ment
mily

ugh-
ers,
resi-
vely,

ans.,
rses
the
Co.
the
oc-
east
the
s a
0 by
dog
ding
any.



BOSS SAUSAGE MEAT CUTTER

also cuts costs



A little more than two years ago we announced a new silent cutter, "BOSS" CHOP-CUT, which uses a straight, double blade, double edge knife and cuts with the cool chopping stroke of a cleaver as distinguished from the frictional, draw-cut stroke of a butcher knife.

At that time we sold a number of these machines and we have installed many more in the intervening period.

Now, thanks to the unselfish cooperation of CHOP-CUT users, we are

able to offer unassailable proof of the machine's cooler cut, more homogeneous product, and greater capacity.

Your interest in producing the finest possible product . . . at a profit . . . will be well served by your request for our free Bulletin No. CC-492 which presents CHOP-CUT data in detail. Write now!

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

PERVENAC*

Heat Seal Label Paper

Sticks securely to

- Cellophane
- Pliofilm**
- Cry-o-Rap
- Seran
- and other film

changes or feature seasonal messages without troublesome rewraps or film waste. Large Pervenac labels prevent discoloration of luncheon meats. In glass labeling you'll avoid wrinkled, smeared and torn edged labels with Pervenac! Ask your printer or Pervenac distributor or write direct.

*Registered Trade Mark
Manufactured under patent 2,462,029

**T.M. The Goodyear Tire & Rubber Company

NASHUA GUMMED AND COATED PAPER COMPANY
NASHUA, NEW HAMPSHIRE



GIVE YOUR CUSTOMERS

PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.



MAYER'S Special
Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓		✓	✓
SPECIAL (So-Smooth type)	✓		✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

6815 South Ashland Avenue, Chicago 36, Illinois • Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

Will Televise Judging Of Top Steer At International

For the first time, viewers from coast to coast will watch the judging and selection of the grand champion steer and other features of the International Livestock Exposition in Chicago during a special NBC telecast, Tuesday, November 27, from 2 to 3 p.m. (CST).

Headlining the list of commentators and experts who will describe the activities are Everett Mitchell, veteran farm commentator; Paul Visser of the NBC agricultural staff; Ken Capen, assistant director of information of the U. S. Department of Agriculture; and Dr. H. H. Kildene, former dean of agriculture of Iowa State College and well-known livestock authority.

The telecast will be seen on 52 interconnected NBC-TV stations and will be sponsored by the Allis-Chalmers Co.

Anglo-Australia Meat Pact

The British Ministry of Food has signed a 15-year meat contract with Australia. It provides market assurances to Australian livestock producers. Minimum prices equal to those paid Australia in 1950-51 are guaranteed over a period of six years for beef and veal and over three years for mutton and lamb. No agreement for pork has been negotiated. Australia will receive 10.7 U. S. cents for the first grade beef hindquarters, 12.9c for first quality lamb carcasses and 6.8c for mutton.

Hormel Ad Campaigns

Geo. A. Hormel & Co. is using television to promote its new Flavor-Saver package of bacon. This is the package with the flap closing over the cellophane window but which may be lifted by the shopper to examine the bacon. A 13-week campaign started October 17 over WTCN, Minneapolis.

At the end of November Hormel is starting a Spam and Pillsbury pancake mix combination campaign, starting with a double page spread in color in *Life* magazine.

BOOK REVIEW

Self Service Meats: Published by the National Association of Retail Grocers, 360 N. Michigan ave., Chicago 1, Ill. 120 pages, illustrated. Price, \$1.50.

In this concise publication, the National Association of Retail Grocers has provided a guide to setting up and operating a successful self-service meat department at the retail level. Much of the material is of direct interest to packers, for it concerns everyday problems of wrapping, preserving, displaying and merchandising meat products. The sections devoted to prepackaging and cutting room operations may be of especial interest to smaller packers who do not have large pre-pack facilities. The booklet is well illustrated and contains material on poultry as well as prepackaged meat products.

BRIEFS ON DEFENSE POLICIES AND ORDERS

STEEL: Producers of steel will be given all the structural steel they need for expansion projects in the first quarter of 1952. The aluminum expansion program also will receive 100 per cent of its structural steel requirements in that period.

LEATHER PRODUCTS: NPA has proposed a conservation order which would limit the use of copper in athletic cleats and spikes, shoe lace tips, shoe eyelets and saddlery hardware, and also in luggage hardware and other small leather goods.

SULPHUR: Users of this material were ordered by NPA to limit their inventories to a 25-day supply or a working minimum, whichever is less.

FLUORSPAR: The government has signed an agreement with a private company for output of 100,000 tons more fluor spar over the next five years.

BUILDING COSTS: OPS issued CPR 93 which bases price ceilings of a variety of builders on current costs, plus 90 per cent of their pre-Korean war profit margins. OPS said the order would increase contractors' charges by the amount that materials and labor costs have increased.

INVENTORY CONTROLS: NPA has added numerous packaging materials, chemicals and minerals to items under inventory control. It also said it will not consider goods as put into process until they have become part of a continuous fabricating or assembling operation.

CHAMOIS: A recent reduction in the tariff rate on chamois leather has been canceled.

BARRELS: OPS has put ceilings on prices of barrels and the materials from which they are made.

IRON, STEEL SCRAP: Ceilings have been raised \$2 a ton on these materials.

Criticizes Cattle Embargo

An embargo against shipping Canadian cattle to the United States would cause disaster to livestock men in that country, H. H. Hamman, president of the 400,000-member Canadian Federation of Agriculture, said recently. He criticized a proposal made in the Canadian House of Commons. It would result in a glut on Canadian markets, he maintained.

Truck Owners to Meet

The National Council of Private Motor Truck Owners, Inc., will hold its thirteenth annual convention at the Hotel Statler, Washington, D. C. on February 7 and 8, 1952. Officials say the well-planned program will hold strong appeal for the average businessman who depends upon his private motor vehicle distribution facilities to serve his commercial needs.

Immediate-action on large or small orders... performance-guaranteed REPLACEMENT PARTS for all makes of food choppers and slicing machines!

No. 16 SIZE
Hi-Speed Chopper Cylinder Unit... a precision REPLACEMENT PART for large choppers.

High-capacity, expertly engineered, ruggedly built CHICAGO CHOPPERS are designed for meat packers and sausage makers who demand greater speeds and positive dependability! Offset Feed speeds up grinding and shearing action... cuts meat before reaching knives and plates thus conserving both flavor and equipment!

Phone
KEdzie 3-1602

CHICAGO SCALE and SLICER CO.

2944 West Lake St. Chicago 12, Ill.

OUR 70TH YEAR

SERVING THE INDUSTRY WITH

Natural Casings

THE
CASING HOUSE

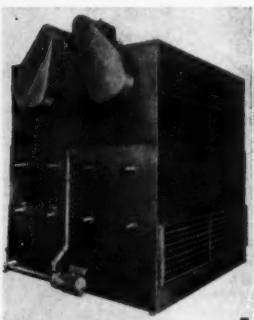
BERTH. LEVI & CO. INC.

- CHICAGO
- BUENOS AIRES
- LONDON

- NEW YORK
- WELLINGTON
- SYDNEY

NEW EQUIPMENT and Supplies

COOLING TOWERS — The Baltimore Aircoil Co., Inc., Baltimore, Md., is coming out with a new line of LT cooling towers in capacities from 105 to 225 tons refrigeration in single, factory-



assembled units. Capacities of the entire Baltimore line range from 3 to 225 tons. The LT line is suitable for either indoor or outdoor installation. Casings are constructed of hot dipped gal-

vanzized sheets rigidly braced with hot dipped structural. Pans are of heavy welded construction, zinc coated after fabrication. Centrifugal fans, four in number, are of the forward curved, low outlet velocity type. Fan motors are drip proof with special Type A tropical insulation suitable for outdoor use. Each pair of fans is driven by separate motors and V drives.

* * *

CONDENSATION RETURN UNITS — Known as "Motor-Mount," these new units are said to effect a considerable saving in fuel by returning the condensate from steam coils, radiators or steam-operated equipment to the boiler. The pumps have enclosed-type bronze impellers and stainless steel shafts. The deep stuffing box has conventional packing rings for grease lubrication. The pump is

mounted on the legs of the tank so no base is required. The line is available in single or duplex units. The duplex models, containing two pumps and two motors, are used where a stand-by pump is desired to assure continuous operation under all conditions. A selection of 44 unit numbers in both



single and duplex units are designed to handle from 2,000 to 40,000 sq. ft. of radiation. These condensate returns are manufactured by The Deming Co., Salem, Ohio.

* * *

SUBMERSIBLE UTILITY PUMP — A completely submersible utility pump which is used mainly in sumps found in boiler rooms, elevator pits and other like areas, has been developed by Kenco, Inc., Lorain, Ohio. A patented liquid level control switch eliminates the need for a float. This switch has no moving parts exposed to water, turns the pump on automatically as a result of air

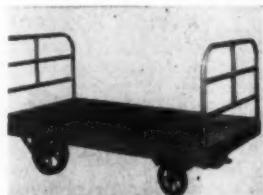


keyway wear. Heavy duty, double row roller bearings and extra large saw shafts are used for long and rugged service. The unit is powered by a 40-hp. high torque motor. V-belt drive and flywheel smooth out the motor load and afford silent operation. The washing cylinder drive is completely above the water and grease level. The design and location of water sprays is said to insure the most efficient use of water. Consumption averages 30 to 50 gpm., depending on whether outside sprays are used. Long spray nozzles inside the cylinder fan out water for complete coverage and prevent clogging by material which usually drapes over the spray pipe. Water seals on the saw shafts prevent water from entering into the bearings. The washing cylinder can be made to any length desired, Dupps advises.

be installed in the sump in a matter of minutes. The motor is hermetically sealed in oil requiring no oiling or greasing. Capacity is 8,300 gph. The model shown here is both manual and automatic, provided with a thru-cord switch which permits manual starting at any depth of water. After the pump is started manually, the cord switch can be set for automatic shut-off. Because of its low turn-off point, the pump can remove water within $\frac{1}{2}$ in. of a sump bottom.

* * *

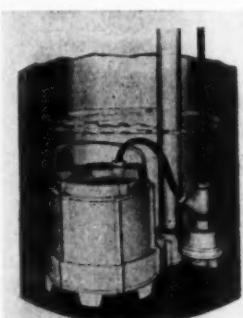
ALL-METAL TRAILER TRUCK — This new trailer has been designed to give the utmost protection to product. The smooth steel construction, with rounded corners and edges prevents wrapping materials from being torn. Each end of the



unit is equipped with removable tubular racks which are welded to prevent injury to product. There are loops on each side for diagonal-type coupler rods to permit backing with a tractor without "jack-knifing." The truck is 69 in. long, 36 in. wide and 23 in. to height of end racks. The deck is 14 in. from the floor and the unit will carry 3,000 lbs. It is made by the Market Forge Co., Everett, Mass.

* * *

EXTRA-LENGTH SAUSAGE MOLD — G. F. Frank & Sons, Inc., Cincinnati 2, Ohio, has introduced a new extra-length sausage mold that is 24 in. long and 4x4 in. wide. Made of stainless steel, the mold features a quick-opening and closing device to speed handling. It is said to reduce waste in end slicing, lower handling costs, since fewer slicer loadings are required, and reduce production cost per pound of stuffed sausage.



pressure created by water rising in the switch skirt that moves a diaphragm which, in turn, trips the switch. It is claimed that water, silt, etc., cannot foul the switch. The pump weighs only 50 lbs. and can

ump in
s. The
sealed
oiling
y is 3,
shown
and au-
with a
ch per-
at any
ter the
manually,
be set
off. Be-
urn-off
remove
of a

ILER
trailer
to give
tion to
h steel
ounded
revents
s from
of the



with re-
racks
prevent
There
side for
er rods
with a
k-knif-
69 in.
1 23 in.
ks. The
the floor
y 3,000
the Mar-
Everett,

SAU-
Frank
nati 2,
a new
e mold
nd 4x4
ainless
ures a
closing
ling. It
aste in
handling
r slicer
ed, and
ost per
sage.



This little pig goes to market ...in a successful package creation by Shellmar

Succulent, savory sausage stays that way from shipper to shopper in a Shellmar package. Colorfully printed and fabricated packages like these tell Mrs. Housewife which sausage is best, so she can buy it again and again.

Take your choice of Cellophane, Pliofilm or Lumarith—in sheets, rolls or bags. Whether you're packaging patties, links or bulk, there's a full-count, full-color Shellmar package to do the job best.

Ask your Shellmar Packaging Counselor to bring in his *gold mine of ideas* . . . he can supply the packaging spice that whets customers' appetites.

Shellmar Products Corporation • Mt. Vernon, Ohio
Plants: Mt. Vernon and Zanesville, Ohio • South Gate, Calif.
Mexico City • Medellin, Colombia • Sao Paulo, Brazil



 The Hallmark of Successful Package Creations

JUST TURN IT

AND GET

BRINE

That's Just Right
Without Testing
Or Stirring!

STERLING ROCK SALT
BRINE DELIVERED BY PIPE
TO EVERY POINT IN YOUR PLANT

- PICKLE FORMULAS
- SPRAY DECKS
- WALL CABINETS
- UNIT COOLERS
- WASHING & BRINE CURING HIDES & SKINS

• Why trust to "rule-of-thumb" measuring? Why go through the laborious shoveling, hauling, and hand stirring of salt and water? With International's Lixate Process for Making Brine YOU SIMPLY TURN A VALVE to pipe clear, self-filtered brine to as many points in your plant as you wish.

• In the curing and processing of meats the use of the Lixator results in advantages which meet the highest standards of purity. It is by far the most sanitary method available for use with spray decks and unit coolers. Another advantage of Lixator-clear brines is the elimination of fog, one of the worst chill room problems where the Lixate Process is not employed.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users.

An INTERNATIONAL Exclusive

The LIXATE^{*} Process
FOR MAKING BRINE

REG. U. S. PAT. OFF.

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.

FLASHES ON SUPPLIERS

HAYSEN MANUFACTURING COMPANY: Ralph C. Russell, connected for 20 years with packaging and wrapping machine firms, has been appointed general sales manager of this Sheboygan, Wis., company, according to Wm. A. Hayssen, president. Russell served as manager of the engineering service department, Cellophane division of E. I. du Pont de Nemours & Co., for some time and for the past eight years was instrumental in the development of wrapping machines and roll-type heat sealing labels as sales manager of Oliver Machinery Co.



R. C. RUSSELL

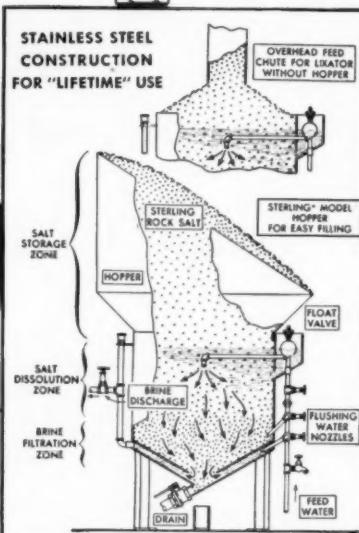
WHEELCO INSTRUMENTS COMPANY: The Western Division sales office of Wheelco has been moved to larger and more convenient offices at 2320 Milwaukee ave., Chicago. Under the direction of R. A. Schoenfeld, vice president and Western Division manager, the office will serve as a sales headquarters for Wheelco men covering the territory from Detroit to the West Coast. Activities other than sales and service will be continued at the Wheelco plant located at Harrison and Peoria sts., Chicago.

SUTHERLAND PAPER COMPANY: Jack F. McNally, who has had wide sales experience in the packaging field, has been appointed to Sutherland's field sales force with headquarters in Boston. His territory will consist of Maine, New Hampshire, counties in Rhode Island and ten counties in Massachusetts.

THE HOWE SCALE COMPANY: The Chicago branch of this Rutland, Vt. firm is now located at 1915 N. Harlem ave., Chicago 35, and is managed by Curtis B. Hoffman. Appointment of new sales managers in Howe offices about the country has been announced as follows: O. B. Collins, Atlanta; Jack H. Brewer, Minneapolis, and L. E. Grant, Los Angeles.

THE LIQUID CARBONIC CORPORATION: Directors of this Chicago firm have elected P. F. Lavedan, president, to the newly created office of chairman of the board, in which capacity he will continue as chief executive officer of the company. W. A. Brown, jr., has become president and general manager. K. P. Miller, in charge of machinery sales, and J. P. Wright, manufacturing executive, were named vice presidents.

GOODYEAR TIRE & RUBBER COMPANY: Dean M. Peebles, Seattle, Wash., has joined the staff of Goodyear's Films and Flooring division in a sales and promotion capacity, according to E. E. Ellies, division manager.



HOW LIXATOR* WORKS

In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone—through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

Special Results with NONFAT DRY MILK SOLIDS

To producers of meat specialties nonfat dry milk solids "makes the difference" in sales, too. A uniform even binding with enhanced food value gives a special appetite and nutrition appeal that wins and holds customers.

You can prove to yourself that nonfat dry milk solids in both sausage and loaves can actually make money for you through reduced shrinkage, prolonged palatability, better slicing quality.

Our bulletin, "Improving Meat Products" offers 62 other sales-proved recipes for sausage manufacturers. Ask for your free copy.

MILK SOLIDS
MAKES THE DIFFERENCE

AMERICAN DRY MILK INSTITUTE, Inc., 221 N. La Salle St., Chicago

PARTLOW Dial Thermometers

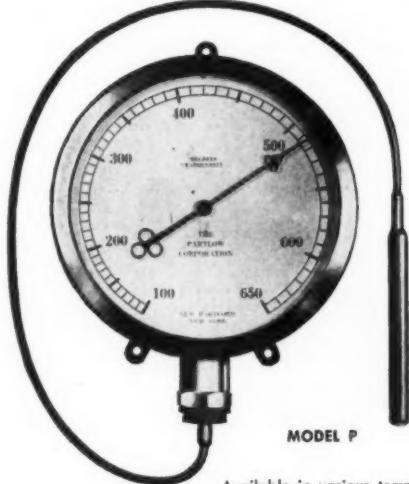
Maximum Temperature 1000 Deg. Fahrenheit 550 Deg. Centigrade

Partlow Dial Thermometers are made in two models, Model P with 8" round dial and Model WP with 5" segment dial.

FEATURES

These Dial Thermometers contain the widely recognized features inherent in all Partlow Controlling and Heat Indicating Instruments. They use the well-known Partlow Mercury Actuated Flexible Element that is made of steel, and will withstand bending in any shape to facilitate placing the mercury bulb in the most advantageous place. There is NO LOST MOTION, it is POSITIVE, POWERFUL and ACCURATE, because it contains mercury sealed by a specially constructed diaphragm.

All Elements are interchangeable so that in case of accident or misuse, they can be repaired or replaced without sending the entire instrument back to the Factory.



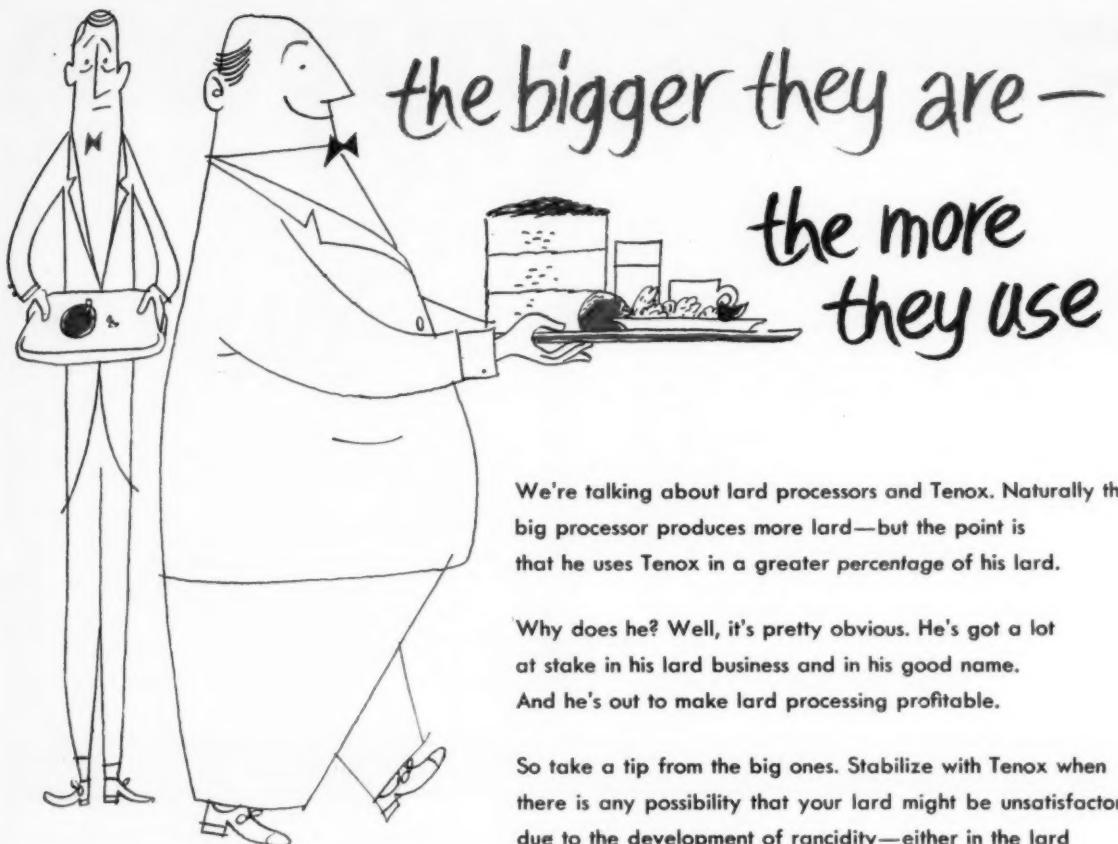
Available in various temperature ranges from 0° F. to 1000° F.



THE PARTLOW CORPORATION
3 CAMPION ROAD • NEW HARTFORD, N. Y.

Manufacturers of Partlow Temperature Controls, Safety Gas Valves and Timers

For detailed information and prices write for
Bulletin 600-A.



the bigger they are—
the more they use

We're talking about lard processors and Tenox. Naturally the big processor produces more lard—but the point is that he uses Tenox in a greater percentage of his lard.

Why does he? Well, it's pretty obvious. He's got a lot at stake in his lard business and in his good name. And he's out to make lard processing profitable.

So take a tip from the big ones. Stabilize with Tenox when there is any possibility that your lard might be unsatisfactory due to the development of rancidity—either in the lard itself or in the products your customers make with lard.

For sample quantities and information about Tenox, its carry-through properties and its ability to protect fried and baked foods, write to Tennessee Eastman Company, Division of Eastman Kodak Company, Kingsport, Tennessee.

Insure with **TENOX**, it's a good policy

TenoX
Eastman
Antioxidants
for Lard

SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave.; Houston—412 Main Street; **West Coast:** Wilson Meyer Co.; San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S.W. Sixth Ave.; Seattle—821 Second Ave. **Distributed In Canada by:** P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec.

Total Meat Production For Week Of November 10 Highest in Six Years

THE production of meat under federal inspection for the week ended November 10 was estimated at 396,000,000 lbs., the U.S. Department of Agriculture has announced. Representing the fourth consecutive weekly increase, the output indicated an 8 per cent gain over the 366,000,000-lb. production of the week previous, and a 19 per cent

head, a 10 per cent advance over the preceding week's 277,000-head kill and 15 per cent above last year's 264,000 cattle slaughtered during the same November week. Beef production stood at 159,000,000 lbs. compared with 145,000,000 lbs. during the week previous and 138,000,000 lbs. a year earlier.

About 124,000 head of calves were

previous week's 1,510,000-head slaughter, and 25 per cent more than the 1950 slaughter which amounted to 1,296,000 animals. Pork production of about 21,000,000 lbs. was 8 per cent more than for the week previous and compared with the 23 per cent smaller output of last year. Lard production at 52,800,000 lbs. went up compared with the 49,100,000-lb. output of the week previous and 42,900,000 lbs. last year.

Sheep and lamb slaughter, estimated at 235,000 head, was 3,000 smaller than the preceding week, but more than the 216,000-head kill of a year earlier. Production of lamb and mutton for the three weeks under comparison was 10,600,000, 10,500,000 and 9,500,000 lbs., respectively.

The week's total output of meat under federal inspection stood at some sort of record compared with figures compiled for corresponding weeks since 1946. The 1949 production was 300,000,000 lbs.; 1948, 329,000,000 lbs.; 1947, 369,000,000 lbs.; and 1946, 367,000,000 lbs.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 10, 1951, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.
Nov. 10, 1951	304	159	124	15.9	1,625	211	235	10.6	396	
Nov. 3, 1951	277	145	113	14.5	1,510	196.3	238	10.5	363.9	
Nov. 11, 1950	264	138	114	13.6	1,296	174.5	216	9.5	332	

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Ibs.	Per mil.
Nov. 10, 1951	975	522	235	128	233	130	95	45	13.9	52.8
Nov. 3, 1951	970	522	235	128	233	130	94	44	13.9	49.1
Nov. 11, 1950	980	529	242	131	236	134	94	44	14.0	42.9

rise over the corresponding period of 1950, which was 332,000,000 lbs. All three species of meat animals contributed to the higher meat output, although the estimated number of sheep and lambs killed was a trifle less than for the previous week.

Cattle slaughter amounted to 304,000

slaughtered compared with 113,000 the previous week and 114,000 during the corresponding period of 1950. Production of inspected veal was 15,900,000 lbs. against 14,500,000 lbs. the preceding week and 13,600,000 a year ago.

The hog kill of 1,625,000 animals showed an 8 per cent increase over the

CUTTING MARGINS ON ALL HOGS' WEIGHTS IMPROVE

(Chicago costs and credits, first three days of the week)

Sharp price declines in the live market worked favorably in cutting margins as all three classes gained in that respect. Light hogs recovered from a minus \$.22 to a plus \$.15, middle-weights from a minus \$.63 to a minus \$.10 and the heavies from a minus \$1.09 to a minus \$.54.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

180-220 lbs.			220-240 lbs.			240-270 lbs.			
Pet. Price live wt. lb.	Value per cwt. alive	Value per cwt. yield	Pet. Price live wt. lb.	Value per cwt. alive	Value per cwt. yield	Pet. Price live wt. lb.	Value per cwt. alive	Value per cwt. yield	
Skinned hams	12.6	43.9	\$ 5.58	\$ 7.95	12.6	41.9	\$ 5.28	\$ 7.42	
Picnics	5.6	27.7	1.55	2.34	5.5	20.4	1.45	2.05	
Boston butts	4.2	34.8	1.38	2.12	4.1	34.8	1.43	2.02	
Loins (blade in)	10.1	40.6	4.16	5.93	9.8	42.0	4.05	5.84	
Lean cuts	—	\$12.67	\$18.24	—	—	\$12.21	\$17.31	—	
Bellies, S. P.	11.0	25.7	2.85	4.10	9.5	24.0	2.28	3.40	
Bellies, D. S.	—	—	—	—	2.1	19.0	0.40	0.57	
Fat backs	—	—	—	—	3.2	12.5	0.40	0.56	
Plates and jowls	2.9	11.3	.33	.47	3.0	11.3	.45	.61	
Raw leaf	2.3	12.6	.29	.46	2.2	12.6	.28	.44	
P.S. hard, rend. wt.	13.9	35.5	1.88	2.60	12.3	33.5	1.66	2.34	
Fat cuts & lard	—	—	—	—	—	—	—	—	
Spareribs	1.6	41.0	.66	.94	1.6	34.8	.56	.80	
Regular trimmings	3.3	16.4	.54	.77	3.1	16.4	.51	.75	
Feet, tails, etc.	2.0	32.4	.25	.36	2.0	12.4	.25	.36	
Offal & miscel.	—	—	.80	1.25	—	—	.80	1.25	
TOTAL YIELD & VALUE	69.5	\$20.25	\$29.22	71.0	—	\$19.85	\$27.96	71.5	—
Per cwt. alive			Per cwt. alive			Per cwt. alive			
Cost of hogs	\$18.55	Per cwt. fin. yield	\$18.54	Per cwt. fin. yield	\$18.50	Per cwt. fin. yield	\$18.50	Per cwt. fin. yield	
Condemnation loss	.10		.10		.12		.12		
Handling and overhead	1.45		1.31		1.23		1.23		
TOTAL COST PER CWT.	\$20.10	\$29.00	\$19.95	\$26.10	\$19.83	\$27.73			
TOTAL VALUE	20.25	29.22	19.85	27.96	19.29	27.01			
Cutting margin	+.15	+\$2.22	—	—	—	—	—	—	—
Margin last week	—	—	—	—	—	—	—	—	—

CHICAGO PROVISION STOCKS

Lard inventories in Chicago declined over two million pounds in the two-week period from October 31 to November 15, and were over 15,000,000 lbs. under stocks on November 15, 1950. Total lard stocks on November 15 amounted to 7,948,329 lbs. compared with 10,272,774 lbs. two weeks earlier. A year ago the total lard supply was placed at 22,993,978 lbs.

	Nov. 15, '51 lbs.	Oct. 31, '50 lbs.	Nov. 15, '50 lbs.
P. S. lard (a)	4,727,191	4,452,717	3,545,733
P. S. lard (b)	40,000	1,182,000	13,505,500
Dry rend. lard (a)	29,149	201,960	122,000
Dry rend. lard (b)	39,000	360,000	2,012,000
Other lard	3,112,989	4,076,097	3,508,745
TOTAL D.S. CL.	7,948,329	10,272,774	22,993,978
D. S. CL Bellies (contract)	22,800	30,300	37,500
D. S. CL Bellies (other)	1,731,442	2,306,386	1,801,469
TOTAL D.S. CL. BELLIES	1,754,242	2,336,686	1,928,969

(a) Made since October 1, 1951. (b) Made previous to October 1, 1951.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended November 10:

Week Nov. 10	Previous Week	Cor. Week 1950
Cured meats, pounds	17,799,000	15,225,000
Fresh meats, pounds	14,556,000	36,671,000
Lard, pounds	6,844,000	5,827,000

French Foot-Mouth Disease

A very virulent type of foot-and-mouth disease broke out recently in the Ardennes province of France, the U.S. Department of Agriculture has reported. French disease control authorities have initiated vaccination and quarantine measures in the outbreak area. Livestock imports from neighboring countries has been prohibited, the report stated.



Automatic wrapping on the Haysen costs less because the Haysen requires only a modest capital investment . . . is fully automatic . . . sturdily built for a long operating life . . . and has a minimum of moving parts. Packages are trim in appearance and printed wrappers registered by Haysen Electric Eye. Write for the Haysen story and the name of your Haysen representative.

HAYSEN MFG. CO. SHEBOYGAN, WIS.

Haysen
ELECTRIC EYE
WRAPPING MACHINES

PHONE OR
WRITE TODAY



October Cold Storage Holdings Slip From Previous Month's Level

MEAT AND meat products continued their out-of-storage movement during October, although at a diminished rate when compared to the previous two or three months. A total of 527,779,000 lbs. of product was reported in storage at the end of October,

decrease was offset by sharp gains in the storage of frozen beef.

Canned meat and meat product storage continued to decline, dropping to 22,659,000 lbs. on October 31 from 26,293,000 lbs. reported on September 29. Canned product, however, main-

U. S. COLD STORAGE STOCKS, OCTOBER 31

	Oct. 31 ¹ 1951	Oct. 31 1950	Sept. 29 1951	5-yr. av. Oct. 31 pounds
Beef, frozen	108,230,000	83,064,000	87,898,000	72,592,000
Beef, in cure, cured and smoked	8,903,000	11,718,000	6,983,000	9,902,000
Total beef	117,133,000	94,782,000	94,881,000	82,494,000
Pork, frozen	107,322,000	71,633,000	135,476,000	57,481,000
Pork, dry salt in cure, cured	24,697,000	19,837,000	42,208,000	16,160,000
Pork, all other in cure, cured & smoked	149,955,000	129,812,000	148,275,000	119,057,000
Total pork	281,974,000	221,282,000	325,959,000	192,698,000
Lamb and mutton	9,807,000	7,845,000	7,227,000	11,001,000
Veal	10,257,000	9,174,000	7,420,000	8,940,000
All edible offal, frozen and cured	43,084,000	38,761,000	46,151,000	39,661,000
Canned meat and meat products	22,659,000	22,239,000	26,293,000	17,302,000
Sausage room products	13,319,000	11,150,000	13,734,000	10,490,000
Lard	27,592,000	49,769,000	26,067,000	53,657,000
Rendered pork fat	2,004,000	1,680,000	2,305,000	2,128,000

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. ¹Preliminary figures. Not included in above figures are the following government-held stocks outside of the processors' hands as of October 31: Lard and rendered pork fat, 417,000 lbs.

which was 22,258,000 lbs. beneath the 550,037,000 lbs. held at the end of the previous month. However, this present total rose far above the 456,682,000 lbs. of meats and products in storage on the corresponding date a year earlier.

Although pork holdings, amounting to 281,974,000 lbs., fell below the 325,959,000 lbs. reported in storage at the close of the preceding month, the current October holdings were decidedly higher than the 221,282,000 lbs. of pork in inventories a year ago and the 192,698,000-lb. 1946-50 average for the date.

Beef inventories gained a little lost ground as they jumped to 117,133,000 lbs. from the September 29 report of 94,881,000 lbs. This total was also higher than the same period last year and the five-year average for the date. Beef in cure, cured and smoked, although above the previous month's total fell behind the year-earlier and average totals for the period, but this

tained approximately the same level as in the previous year and forged ahead of the 17,302,000-lb. holdings reported average for the date.

Lamb and mutton inventories amounted to 9,807,000 lbs. at the end of the month, a slight increase from the 7,227,000 lbs. a month earlier and the 7,845,000 lbs. in storage a year ago on the same date. Despite these gains, stocks still lagged behind the 11,001,000-lb. five-year average.

Lard inventories recovered slightly from the previous month as in-storage movement jumped holdings up to 27,592,000 lbs. from the end of September total of 26,067,000 lbs. Nevertheless, this slight increase was not enough to offset the wide margins held from a year before and the average holdings for the date.

See the bargains listed weekly in the PROVISIONER'S classified section.



Write for full details, or a trial mold.

THE GLOBE COMPANY
4000 S. Princeton Ave.

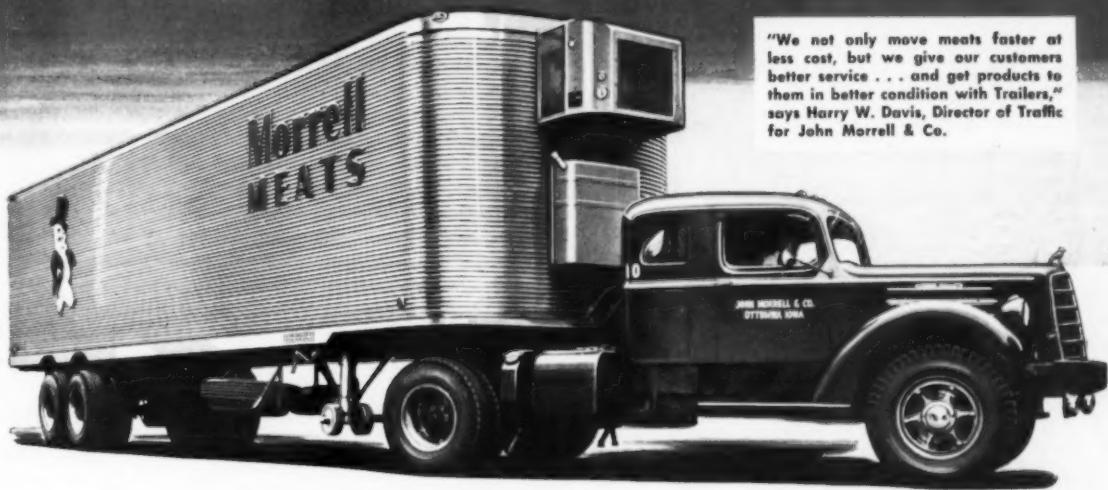
Chicago 9, Illinois

GLOBE-HOY SPEED LOAF MOLDS

Save time and labor in washing, handling and stuffing while producing the same firm, dense product for which all Globe-Hoy molds are famous. Easily cleaned — no breakable parts.

AVAILABLE FROM
STOCK NOW!

FOOD via Stainless Steel Fruehaufs

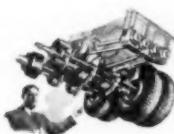


"We not only move meats faster at less cost, but we give our customers better service . . . and get products to them in better condition with Trailers," says Harry W. Davis, Director of Traffic for John Morrell & Co.

...brought to you **FASTER, FRESHER...CHEAPER, TOO!**

FASTER

BECAUSE OF FRUEHAUF'S SMOOTH, EASIER-ROLLING GRAVITY-TANDEM! Users report this Suspension pulls one gear higher . . . gives up to 247,000 miles per tire!



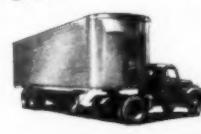
FRESHER

BECAUSE FRUEHAUF STAINLESS STEELS FEATURE "ENGINEERED" INSULATION. Foods arrive fresher in Fruehaufs because of non-corrosive Stainless Steel; precise insulation.



CHEAPER, TOO!

FRUEHAUFS HAUL BIGGER LOADS . . . NEVER WEAR OUT! Stainless Steel is stronger and lighter . . . non-corrosive . . . can't rust out!



WORLD'S LARGEST SERVICE NETWORK



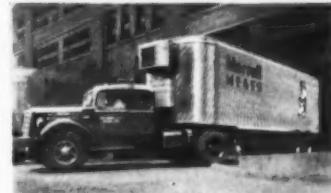
80 Factory Branches coast-to-coast are Headquarters for low cost Trailer and Truck Body maintenance and repair.

FOOD via Stainless Steel Fruehaufs . . . is brought to you **FASTER, FRESHER . . . CHEAPER, TOO!**

Fast, low-cost Trailer Transportation saves you money on the things you buy every day — on nearly everything you eat, wear and use. Trailers help industry cut overhead by hauling *more for less* . . . enabling industry to give you better products *cheaper*.

Fruehauf Trailers, tailored to their tasks in over 100 different industries, are proving themselves to be the cost-cutting "champs" on the highway. Operating records prove no other Trailer costs less to operate . . . per mile, per day, per year. For full facts on the *Trailer way to transportation savings* in your business, ask for Fruehauf's free "Transportation Cost Analysis." Write — Fruehauf Trailer Company . . . Detroit 32 . . . Los Angeles 58 . . . In Canada: Weston, Ontario.

TRUCKS HELP BRING YOUR FOOD — The U. S. Department of Agriculture has estimated that 98 per cent of this country's farm products moves all or a good part of the way to market by truck and Trailer.



This Fruehauf hauls 27,500 lbs. of fresh meats and butter 1,000 miles in 31 hours — from Ottumwa, Iowa to Mobile, Alabama — almost two days faster than by previous methods.

1000
MILES
in
31
HOURS

This same Fruehauf returns with supplies for Morrell — burlap bags, barrel staves, syrup and processing meats — adding to the money-saving, time-saving advantages offered by Trailers.



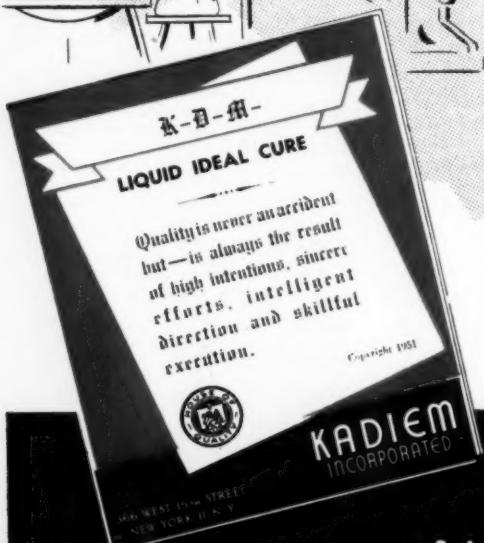
FRUEHAUF Trailers

WORLD'S LARGEST BUILDERS
OF TRUCK-TRAILERS

Science recreates

that deliciously tasting oldentime "down on the farm" flavor in meats cured

with the NEW



K-D-M LIQUID IDEAL CURE

K-D-M Liquid Ideal Cure assures maximum penetration quickly and tenderizes more thoroughly without impairing the fine tissues of the meat.

The newly perfected process of combining curing ingredients and special *levulose* sugars—and keeping them in complete, permanent and well balanced diffusion—is responsible for the amazing results achieved by the use of "KDM Liquid Ideal Cure."

K-D-M Liquid Ideal Cure extends the normal keeping qualities of meat. This important fact means—that meat cured the K-D-M Way can be held in the freezer **INDEFINITELY** without curing after-effects.

By improving the flavor, and by brightening and stabilizing meat's natural color, *eye and taste appeal* of the product are vastly enhanced.

Laboratory tested and controlled.

Write today for this valuable guide on the use of KDM Liquid Ideal Cure.

KADIEM, INC.
MEAT INDUSTRIES SEASONINGS, INC.

366 W. 15 ST., NEW YORK 11, N.Y.

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(*Ceiling base prices, f.o.b. Chicago)
Nov. 15, 1951

Native steers—	
Prime, 600/800	55¢
Choice, 500/700	56¢
Choice, 700/900	56¢
Good, 700/900	57¢
Commercial cows	46¢
Can & cut. cows	41½¢
Bulls	46¢

STEER BEEF CUTS*

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9
Forequarter	51.5
Round	61.0
Trimmed full loin	90.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Foreshank	43.0
Brisket	73.0
Rib	22.0
Short plate	60.3
Back	47.1
Triangle	51.8
Arm chuck	69.5
Untrimmed loin	61.9
Choice:	
Hindquarter	50.4
Forequarter	61.0
Round	82.5
Trimmed full loin	30.0
Flank	50.4
Cross cut chuck	52.0
Regular chuck	52.0
Foreshank	43.0
Brisket	68.0
Rib	32.0
Short plate	58.4
Back	47.1
Triangle	51.8
Arm chuck	64.0
Untrimmed loin	

BEEF PRODUCTS*

Tongues	37.8*
Brains	7.00
Hearts	35.8*
Livers, selected	60.8*
Livers, regular	52.5@ 55.8
Tripe, scalded	12.2*
Tripe, cooked	19.3*
Lips, scalded	18.3*
Lips, unscalded	8.0
Eyes	8.0
Melt	8.0
Udders	5.5@ 6.0

(*Ceiling base prices, loose, f.o.b. Chicago.)

BEEF HAM SETS*

Knuckles	66.0*
Inside	65.0*
Outsides	64.0*

(*Ceiling base prices, f.o.b. Chicago.)

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	44@ 47
Veal brains, under 6 oz.	79
6 to 12 oz.	85@ 94
12 oz. up	88@ 98
Calf tongues	31@ 33
Lamb fries	25*
Ox tails, under 1/2 lb.	25.8*
Over 1/2 lb.	25.8*

(*Ceiling base prices, f.o.b. Chicago.)

WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	48@ 51
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	53@ 55
Hams, skinned, 16/18 lbs., wrapped	47@ 49
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	52@ 54
Bacon, fancy, trussed, brisket off, 8/10 lbs., wrapped	38@ 42
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	34@ 38
Bacon, No. 1 sliced, 1-lb. open-faced layers	43@ 45

VEAL—SKIN OFF

Carcass

(l.c.l. prices)

Prime, 80/150	56½@ 58
Choice, 50/100	52@ 55
Choice, 150	55@ 57
Good, 50/80	62@ 62
Good, 80/150	52@ 56

(*Ceiling base prices, all weights, 42@ 48)

*For permissible additions to ceiling base prices, see CPR 24.

CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	59.80@ 63.05*
Choice, 30/50	59.80@ 63.05*
Good, all weights	57.80@ 61.05*

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	35@ 37
Good, 70/down	33@ 35
Utility, 70/down	28.30@ 28.70

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/16 lbs.	46@ 42
Pork loins, regular	51.5
12/down, 100's	41@ 42
Pork loins, boneless, 100's	65@ 62
Shoulders, skinned, bone-in, under 16 lbs., 100's	33½
Plenies, 4/6 lbs., loose	29
Plenies, 6/8 lbs., loose	26½
Beef backs, 4/6 lbs., loose	36@ 37
Tenderloins, fresh, 100's	83.00
Neck bones, blbs.	14.20
Livers, blbs.	19
Brains, 10's	15.80*
Ears, 30's	12@ 12½
Snouts, lean-in, 100's	12
Feet, front, 30's	8

SAUSAGE MATERIALS—FRESH

(F.O.B. Chicago)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1½ in.	80@ 90
Domestic rounds, over 1½ in.	1.00@ 1.15
Export rounds, wide, over 1½ in.	1.50@ 1.65
Export rounds, medium, 1% to 1½ in.	1.00@ 1.10
Export rounds, narrow, 1 in. under	1.15@ 1.25
No. 1 weasands, 24 in. up	12@ 14
No. 1 weasands, 22 in. up	70@ 9
No. 2 weasands	9
Middles, sewing, 1% @ 2 in.	1.35@ 1.65
Middles, select, wide, 26/24 in.	1.45@ 1.70
Middles, select, extra, 2½@ 2½ in.	1.70@ 1.95
Middles, select, extra, 2½ in. & up	2.60@ 2.85
Beef bungs, export, No. 1	24@ 30
Beef bungs, domestic	16@ 24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	17@ 24
16-20 in. wide, flat	12@ 14
8-10 in. wide, flat	70@ 8
Pork casings:	
Extra narrow, 20 mm. & ds.	4.10@ 4.30
Narrow, medium, 29@32 mm.	4.00@ 4.10
Medium, 32@35 mm.	2.90@ 2.95
Spec. med., 35@38 mm.	2.30@ 2.35
Export bungs, 34 in. cut	26@ 27
Large prime bungs, 34 in. cut	19
Middle prime bungs, 34 in. cut	12@ 14
Small prime bungs, 34 in. cut	10
Middles, per set, cap off	50@ 55

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	90@ 1.02
Thuringer	65@ 70
Farmer	82@ 85
Holsteiner	84½@ 86
B. C. Salami, new con.	96@ 99
B. C. Salami, new con.	96@ 99
Genoa style salami, ch.	96@ 1.04
Pepperoni	88@ 95
Mortadella, new condition	62@ 68
Italian style hams	90@ 98



Sanitary, ALUMINUM MEAT SHIPPING BOXES

34 1/2" x 16 1/4" x 10 1/4"

Light weight aluminum, embossed for greatest strength, these convenient size boxes handle easily, stack and nest right. Quickly cleaned, rounded corners with proper draining design, they have no seams, crevices, or rivets. Pass the most rigid sanitary inspections. Your name embossed free, on side panels, when purchased in lots of 50 or more.

Available now! Write for informative literature and prices.

THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO





Protect Your Meat ALL THE WAY!

The manner in which your meat and meat products are packed, shipped and stored before reaching the point of purchase is vital to their sales appeal.

Over the years, meat packers all over the country have relied upon such well-known ARKELL products as:

"ARKSAFE" Meat Covers

"ARKSAFE" Elastic Multiwall Bags

"ARKELENE" and "ARKELENE-K" Liver Bags

"ARKSAFE" Elastic All-Way Stretch Meat Covers

"ARKSAFE" Elastic Barrel Linings

"ARKELENE" and "ARKELENE-K" Container Linings

For the finest in meat packaging products, look for the name of dependability —ARKELL!

Without obligation, our Service Department will be happy to collaborate with you on your specific requirements.

OVER 40 YEARS' SERVICE TO THE MEAT INDUSTRY

ARKELL SAFETY BAG COMPANY

10 EAST 40th STREET
NEW YORK 16, N. Y.

6345 WEST 65th STREET
CHICAGO 38, ILLINOIS

Factories: Newport News, Va., and Chicago, Ill.
Representatives in principal cities

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	47½@49
Pork sausage, sheep cas.	52 @55
Pork sausage, bulk	41½@42
Frankfurters, sheep cas.	55 @60½
Frankfurters, skinless	52 @53
Bologna	47 @50
Bologna, artificial cas.	46½@52
Smoked liver, hog bungs	48½@51
New Eng. lunch, spec.	66 @76½
Minced lunch	51 @59½
Tongue and blood	49 @50
Blood sausage	41 @49
Sausage	36 @37
Polish sausage, fresh	55 @64
Polish sausage, smoked	55 @64

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed	19	22
Cominos seed	32	36
Mustard seed, fancy	28	36
Yellow American	30	...
Marjoram, Chilean
Oregano, Mexican	20@25	24@29½
Natural No. 1	26@27	29@30
Marjoram, French	49	53
Sage, Dalmatian
No. 1	78	88

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	... \$ 9.39
Salt peter, n. ton, f.o.b. N. Y.	...
Dbl. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.00
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	...
Granulated	21.99
Medium	28.30
Rock, bulk, 40 ton car. delivered Chicago	11.90
Sugar	Per ton
Raw, 96 basis, f.o.b.	...
New York	6.05
Refined standard cane gran. basis	8.25
Refined standard beet gran., 80% ⁸	8.05
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.90
Dextrose, per cwt.	...
in paper bags, Chicago	7.33

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Nov. 8	San Francisco Nov. 8	No. Portland Nov. 9
FRESH BEEF (Carcass)			
STEER:			
Choice:	\$57.60@58.00	\$57.93@58.10	\$57.70@58.10
500-600 lbs.	57.60@58.00	57.93@58.10	57.70@58.10
600-700 lbs.			
Good:	55.60@56.00	55.93@56.10	55.70@56.10
500-600 lbs.	55.60@56.00	55.93@56.10	55.70@56.10
600-700 lbs.			
Commercial:	50.00@51.00	50.93@51.10	50.70@51.10
350-600 lbs.			
COW:			
Commercial, all wts.	48.00@51.00	49.50@51.10	47.50@51.10
Utility, all wts.	45.00@49.00	44.50@49.00	45.00@49.10
FRESH CALF:			
(Skin-Off)		(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	58.00@59.00		57.00@60.00
Good:			
200 lbs. down	56.00@58.00	52.00@58.00	55.00@59.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	58.00@60.00	58.00@59.00	56.00@58.00
50-60 lbs.	58.00@59.50	56.00@58.50	
Choice:			
40-50 lbs.	58.00@60.00	58.00@59.00	56.00@58.00
50-60 lbs.	58.00@59.50	56.00@58.50	
Good, all wts.	56.00@58.00	55.00@57.00	56.00@57.00
MUTTON (EWE):			
Choice:			
36.00@40.00	34.00@36.00	28.00@30.00	
Good:	36.00@40.00	30.00@34.00	28.00@30.00
FRESH PORK CARCASSES: (Packer Style)			
(Shipper Style)			
80-120 lbs.	35.55@36.45		
120-160 lbs.	34.00@36.45	34.95@35.55	30.50@32.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	51.00@55.00	54.70@56.30	52.50@55.50
10-12 lbs.	51.00@55.00	54.70@57.00	
12-16 lbs.	50.00@54.00	53.70@56.00	52.00@55.00
PICNICS:			
4-8 lbs.	39.00@41.65	40.00@45.00	41.00@45.00
PORK CUTS No. 1:			
(Smoked)			
HAM, Skinned:			
10-14 lbs.	47.00@51.30	54.00@57.00	54.00@58.00
14-18 lbs.	47.00@51.30	55.00@58.00	52.00@58.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00@52.00	52.00@54.30	45.00@51.00
8-10 lbs.	39.00@46.00	49.00@52.30	43.00@49.10
10-12 lbs.			
LARD, Refined:			
Flerses	17.00@18.50		17.00@18.50
50 lb. cartons and cans	17.50@18.75	19.00@21.00	
1 lb. cartons	18.50@20.00	21.00@22.00	19.00@21.00

BORAX

PAPER PRODUCTS COMPANY

MILL AGENTS

- 28 lb. lard bags
- Bacon Wraps
- Printed Cellophane
- Ham Wraps
- Printed Parchment
- Loin Wraps
- Waxed Meat Boards
- Glassine
- Complete Packaging

783-785 CAULDWELL AVENUE, BRONX 56, N. Y. • CYPRESS 2-7780

SAVE TIME...MONEY...MANPOWER!

Holly MATIC

ELECTRIC PATTY MOLDING MACHINE

MOLDS, EJECTS AND STACKS 1800 PATTIES PER HOUR!

If ever there was a time Hollymatic's labor and time saving advantages were apparent . . . this is it. That's why more and more packers are using this remarkable molding machine.

The new Hollymatic assures extremely accurate control of size, shape and weight of meat patties. Molds from all types of ground meat—fine or coarse. Patty size range—from 3 to 16 patties per pound. Molds, ejects, stacks patties on waxed paper at the rate of 1800 per hour. Molding method produces loose-knit patties that retain full juice content. Adjustable to any patty thickness desired—sandwich thin to steak thick.

Write today for complete details on how the new Hollymatic can save you time, money and manpower.



Automatically Molds

- STEAKS
- HAMBURGER PATTIES
- PORK SAUSAGE PATTIES
- VEAL PATTIES
- LAMB PATTIES
- MEAT BALLS
- FISH CAKES
- CRAB CAKES

HOLLY MOLDING DEVICES, Inc.
Dept. A 6733 South Chicago Avenue • Chicago 37, Illinois

SOLUBLE & NATURAL SEASONINGS

- Some packers prefer *soluble seasonings* . . . some prefer *natural* . . . but packers everywhere agree that for real seasoning satisfaction it's **CAINCO!**
- **CAINCO's** *natural seasonings* are blended to suit your individual requirements . . . to make your sausage so taste-appealing, your customers demand "more of the same."
- **CAINCO's** Soluble Seasonings assure absolute uniformity batch after batch. Give your sausage, loaves and specialties a *sales boost* by making the switch NOW to **CAINCO!**

CAINCO, INC.

Exclusive Distributors of ALBULAC

222-224 WEST KINZIE STREET • CHICAGO 19, ILLINOIS
SU perior 7-3611

Production up 37% -
thanks to OAKITE
hog-scalding

That's the report from one packer: production from 170 to 233 hogs an hour. He soaks his wire-haired hogs in a potent Oakite scalding solution, and gets carcasses that come out clean, free of scurf, easy to handle. He gets other advantages, too: no damage to hides... less drag-out of solution... no insoluble deposits on equipment... scalders stay clean.

Try it yourself. Ask your local Oakite Technical Service Representative. Or write Oakite Products, Inc., 20A Thames St., New York 6, N. Y.

OAKITE
SPECIALIZED INDUSTRIAL CLEANING
MATERIALS • METHODS • SERVICE

APPENDIX C - METHODS

Technical Service Representatives in Principal Cities of U. S. & Canada



Sure enough! Better-tasting meat products are better-selling products. And certainly, a profitable addition to your processing operation is that famous flavor intensifier—

General Mills MSG (Monosodium Glutamate)

More and more leading processors are using MSG in their canned meats and poultry. It is an accepted ingredient for these products—an ingredient that gives them real "deep-down" taste appeal by bringing their good natural meat flavor to a peak!

General Mills MSG is made from wheat protein by people who know wheat—the world's largest wheat processors! Held to exacting product and laboratory controls, General Mills MSG is assured to be top quality—99+% pure!

General Mills MSG (in crystalline form) is easy to incorporate in your products and blends readily with your seasonings. See if it doesn't pay for itself many times over in your operation!

Send for free sample. Without obligation, we invite your inspection and testing of this fine General Mills product.



General Mills, Inc.

Special Commodities Division

General Mills, Inc., Special Commodities Division
80 Broad St., New York 4, New York

Please send me free sample and price list on General Mills' Monosodium Glutamate.

Name _____

Address _____

City _____ State _____

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, NOV. 15, 1951

REGULAR HAMS

	Fresh or F.F.A.	S. P.	4- 6	27 1/2 @ 28	27 1/2 @ 28
8-10	43 1/2	43 1/2	6- 8	26 1/2	26 1/2
10-12	43 1/2	43 1/2	8-10	26 1/2	26 1/2
12-14	40 1/2	40 1/2	10-12	26 1/2	26 1/2
14-16	39 1/2	39 1/2	12-14	27 @ 27 1/4	27 @ 27 1/4
			8/up, No. 2's	60 27 1/4	60 27 1/4
			inc.	60 27 1/4	60 27 1/4

PICNICS

	Fresh or F.F.A.	Frozen
4- 6	27 1/2 @ 28	27 1/2 @ 28
6- 8	26 1/2	26 1/2
8-10	26 1/2	26 1/2
10-12	26 1/2	26 1/2
12-14	27 @ 27 1/4	27 @ 27 1/4
8/up, No. 2's	60 27 1/4	60 27 1/4
inc.	60 27 1/4	60 27 1/4

BELLIES

	Fresh or Frozen	Cured
6- 8	28	29 1/2
8-10	26	27 1/2
10-12	24	25 1/2
12-14	22 1/2	24
14-16	20 1/2 @ 21	22 1/2 @ 22 1/2
16-18	20 @ 20 1/2	21 1/2 @ 22 1/2
18-20	20 @ 20 1/2	21 1/2 @ 22 1/2

SKINNED HAMS

	Fresh or F.F.A.	Frozen	G.R. AMN. BELLIES	D. S. BELLIES
10-12	46	45 1/2	18-20	Clear
12-14	42 1/2 @ 43	42 1/2	18-20	20n
14-16	42 @ 42 1/2	42 1/2	20-25	19
16-18	42	42	25-30	17 1/2
18-20	41 1/2	41 1/2	30-35	15 1/2 @ 15 1/2
20-22	41 1/2	41 1/2	35-40	15 1/2
22-24	39	38	40-50	15 1/2
24-26	38	37 1/2		
26-30	36 1/2	36 1/2		
Reg. platters... 14 1/2	14 1/2	14 1/2		
Clear plates... 12 1/2	12 1/2	12 1/2		
Square jowls... 13	13	13		
Jowl butts... 9 1/2 @ 10	10 1/2 @ 11	11 1/2		
S.P. jowls... 11 1/2	11 1/2	11 1/2		

	OTHER D. S. MEATS	FAT BACKS
	Fresh or Frozen	Green or Frozen
	Cured	Cured
Reg. platters... 14 1/2	14 1/2	13 1/2
Clear plates... 12 1/2	12 1/2	13 1/2 @ 13 1/2
Square jowls... 13	13	15 1/2
Jowl butts... 9 1/2 @ 10	10 1/2 @ 11	16
S.P. jowls... 11 1/2	11 1/2	16
		20-25

*Ceiling price, CPR 74, loose, f.o.b. Chicago.

LARD FUTURES PRICES

Military Meat Needs in '52

MONDAY, NOVEMBER 12, 1951

(Holiday. Market Closed)

TUESDAY, NOVEMBER 13, 1951

Open	High	Low	Close
Nov. 15, 60	15.30	15.60	15.30
Dec. 14, 65	14.99	14.99	14.95
Jan. 14, 62 1/2	14.75	14.62 1/2	14.75
Mar. 14, 65	14.77 1/2	14.65	14.75
May 14, 65	14.75	14.65	14.75
July 14, 85	14.85	14.82 1/2	14.82 1/2

Sales: 4,680,000 lbs.

Open interest, at close Friday, Nov. 9th; Nov. 336, Dec. 533, Jan. 179, Mar. 235, May 139, July 4; at close Sat., Nov. 10th; Nov. 334, Dec. 526, Jan. 179, Mar. 245, May 147, and July 14 lots.

WEDNESDAY, NOVEMBER 14, 1951

Nov.	15.37 1/2	15.57 1/2	15.37 1/2	15.55
Dec.	14.95	15.10	14.95	14.95
Jan.	14.80	14.82 1/2	14.70	14.70
Mar.	14.85	14.85	14.75	14.75
May	14.82 1/2	14.85	14.70	14.77 1/2
July	14.80	14.80	14.80	14.80n

Sales: 5,560,000 lbs.

Open interest, at close Tuesday, Nov. 12th; Nov. 306, Dec. 513, Jan. 179, Mar. 248, May 148, and July 15 lots.

THURSDAY, NOVEMBER 15, 1951

Nov.	15.55	15.67 1/2	15.52 1/2	15.65
Dec.	15.05	14.90	15.02 1/2	15.02 1/2
Jan.	14.60	14.70	14.50	14.70
Mar.	14.65	14.75	14.55	14.70
May	14.65	14.65	14.60	14.65b
July	14.65	14.70	14.60	14.70

Sales: 5,000,000 lbs.

Open interest, at close Wednesday, Nov. 14th; Nov. 209, Dec. 505, Jan. 189, Mar. 258, May 150, and July 15 lots.

FRIDAY, NOVEMBER 16, 1951

Nov.	15.70	16.40	15.70	16.35
Dec.	15.10	16.45	15.10	16.45
Jan.	14.85	16.95	16.85	16.90
Mar.	14.75	14.95	14.75	14.90
May	14.70	14.95	14.70	14.92

Sales: 9,000,000 lbs.

Open interest at close Thurs., Nov. 15th; Nov. 233, Dec. 488, Jan. 187, Mar. 264, and May 17 lots.

a-asked. b-bid.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Tieres	Loose Leaf
Nov. 10	15.25	13.25	12.75
Nov. 12	Holiday	market	closed
Nov. 13	15.50	13.50	13.00n
Nov. 14	15.75n	13.62 1/2	13.12 1/2
Nov. 15	15.75n	13.75n	13.25n
Nov. 16	16.50n	14.50	14.00

a-asked. b-bid.

ice

Frozen
6/28
20 1/2
20 1/2
20 1/2
6/27 1/2
6/27 1/2

Cured
29 1/2 n
27 1/2 n
27 1/2 n
24 n
6/22 1/2 n
6/22 n
6/22 n

D. S.
ELLIES
Clear
20 n
19
17 3/4
6/15 3/4
15 1/2
6/15 1/2

Cured
13 1/2 n
13 1/2 n
@ 13 1/2 n
15 n
15 1/2 n
16
16
16

f the
again
ial in
U.S.
ture,
nds of
than
will
0 per
ction,
beef
ill be
grades.
quite
t be
ected

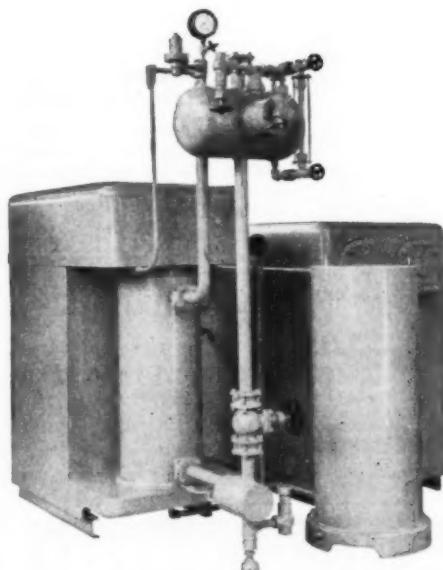
LE

\$17.75
17.75
19.75
19.75
24.25
22.25
21.50
23.25

Raw
Leaf
1.75 n
seed
1.00 n
1.12 1/2 n
1.25 n
1.00



How to **CUT LARD COSTS!**



Rated capacity of this
VOTATOR Lard Processing Unit
is 5000 pounds per hour.

VOTATOR - T. M. Reg. U. S. Pat. Off.

AUTOMATIC, completely enclosed, under positive control —VOTATOR Lard Processing Apparatus makes it easy for you to produce smooth, creamy, fine-textured lard . . . more economically. Here's why . . .

- It is the most effective application of basic heat transfer theory yet devised, achieving far greater over-all heat transfer coefficients than are obtainable with any device not embodying identical principles.
- Less than half the floor space of roll cooling is needed.
- Labor requirements are reduced, compared to other methods.

UNIFORMITY

Uniform results for every run are assured because identical operating conditions can be maintained. Weather will not affect product quality.

Predetermined control settings can be established and air can be incorporated in desired quantity or completely excluded. Inert gases such as nitrogen can be substituted for air.

VOTATOR Processing Units are available for capacities of 3000, 5000, and 10,000 pounds per hour. Write now for complete information. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

THE **GIRDLER** CORPORATION
Votator Division

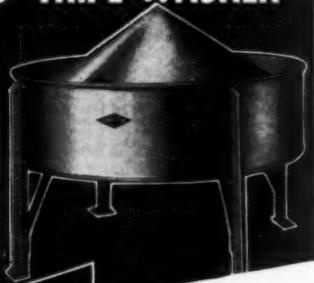
UMBRELLA TYPE

Heavy galvanized sheet steel, welded construction. Leg levelers. Cone turned by hand. Overall diameter 58-in., height 48-in. Spray-head mixing faucet, to be mounted over cone.

PRICE with faucet \$125

Furnished in stainless steel to special order.

TRIPE WASHER



2-H. P. MOTOR

Same type construction as umbrella washer. Inner cylinder 36-in. long and 36-in. diameter. Baffles, and scraping collars around each hole, insure fast, thorough action.

PRICE with motor... \$795

Also made without baffles and scraping collars, for washing hearts, tongues, etc.

KOCH • SUPPLIES

20th & McGEE • KANSAS CITY 8, MO.

TRIPE WASHER



HYGRADE

in name...

high grade in fact!

... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods,
and Canned Meats.

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

TRIPE WASHER

Furnished in stainless steel to special order.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

Nov. 14, 1951

Per lb.

City

Prime, 800 lbs./down .61.60@64.10
Choice, 800 lbs./down .58.60@61.60
Good .56.85@59.10
Cow, commercial .50.80@53.05
Cow, utility .46.00@51.00

BEEF CUTS

(Ceiling base prices)

Prime:

Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7

FRESH PORK CUTS

(l.c.l. prices)

Western

Hams, skinned, 14/down... 53.00
Picnics, 4/8 lbs. 40.50
Bellies, sq. cut, seedless, 8/12 lbs. No quotation

Pork loin, 12/down 54
Boston butts, 4/8 lbs. 48.50

Spareribs, 3/down 45
Pork trim., regular 28.50

Pork trim., spec. 80% No quotation

City

Hams, skinned, 14/down... 46.648
Picnics, 12/down 47.650
Boston butts, 4/8 lbs. 40.644
Spareribs, 3/down 43.646

*Zone ceiling.

VEAL—SKIN OFF

(l.c.l. prices)

Western

Prime carcass 61 @64
Choice carcass 57 @61
Good carcass 52 @57
Commercial carcass 46 @52

DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in

100 to 136 lbs.	33.00@34.75
137 to 153 lbs.	33.00@34.75
154 to 171 lbs.	33.00@34.75
172 to 188 lbs.	33.00@34.75

BUTCHERS' FAT

(l.c.l. prices)

Shop fat	21/4
Breast fat	3
Edible suet	3 1/4
Inedible suet	3 1/4

CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during October was reported to THE NATIONAL PROVISIONER as follows:

No.

Cattle	27,679
Calves	11,542
Hogs	28,476
Sheep	24,160

Meat and lard production for October:

Lbs.

Sausage	3,717,588
Pork and beef	6,660,824
Lard and substitutes	497,076

Total 10,875,488

As of October 30, California had 109 meat inspectors. Plants under state inspection totaled 305 and plants under state approved municipal inspection totaled 88.

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM

BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Thursday, November 15, 1951

As mentioned last week, the continued good movement of live cattle and hogs to market is creating a stockpiling situation. Consequently, the tallow and grease industry is awaiting the distress product category that will no doubt make its appearance in the near future.

One of the large consumers purchased a fair quantity of yellow grease early in the week at 6 1/2c, c.a.f. nearby eastern point. However, as the week progressed, some of the distress product looked for came to light. Several tanks of special tallow sold at 7c and 7 1/4c, and about the same quantity of yellow grease moved at 5 1/4c, all Chicago. A couple tanks of choice white grease sold at 8 1/2c, East.

Later, bids were made on yellow grease at 5 1/2c, Chicago, with rumors that some moved at that level; however, confirmation was lacking. Several more tanks of yellow grease sold at 6 1/4c, delivered Baltimore. A couple more tanks of choice white grease sold later in the week at 8 1/4c, East. A tank of prime tallow sold 8c, Chicago. Fancy tallow was offered at 8 1/2c, Chicago and unsold.

TALLOWS: Thursday's quotations: fancy tallow, 8 1/4@8 1/2c; prime, 8c; special, 7@7 1/4c; No. 1 tallow, 6 1/4c, and No. 3 tallow, 5 1/2@5 1/4c, all nominal.

GREASES: Thursday's quotations: choice white grease, 8 1/4@8 1/2c; A-white grease, 7 1/4c; B-white, 6 1/4@6 1/2c; yellow, 5 1/2@5 1/4c, and brown grease, 4 1/2@4 1/4c, all nominal.

EASTERN BY-PRODUCTS MARKET

New York, Nov. 15, 1951

Dried blood was quoted Thursday at \$8.25 to \$8.50 per unit of ammonia. Low test wet rendered tankage moved at \$8.25 per unit of ammonia, and

BY-PRODUCTS MARKETS

(Chicago, Thursday, November 15, 1951)

Blood

	Unit
Ammonia	
Unground, per unit of ammonia.....	\$8.00@8.25n

Digester Feed Tankage Materials

Wet rendered, unground, loose	8.75 @ 9.00n
Low test	8.50pdn
High test	8.50pdn
Liquid stick tank cars.....	*3.50

Packinghouse Feeds

	Carlots,
	per ton
50% meat and bone scraps, bagged	\$103.00@115.00
50% meat and bone scraps, bulk...	100.00@103.00
55% meat and bone scraps, bulk...	115.00@115.00
60% digester tankage, bagged	112.00@111.00
60% digester tankage, bulk.....	120.00
80% blood meal, bagged.....	135.00
80% standard steamed bone meal, bagged.....	85.00@ 95.00

Fertilizer Materials

High grade tankage, ground, per unit	
ammonia.....	\$8.25n
Hoof meal, per unit ammonia.....	7.25n

Dry Rendered Tankage

	Per unit
Protein	
Cake.....	*1.80@1.85
Expeller.....	*1.80@1.85

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).....	\$2.50
Hide trimmings (green, salted).....	35.00
Cattle jaws, skulls and knuckles, per ton.....	65.00@70.00
Pig skin scraps and trimmings, per lb. 4 1/2@ 4 1/2	

Animal Hair

Winter coil dried, per ton.....	\$115.00@120.00
Summer coil dried, per ton.....	*90.00
Cattle switches, per piece.....	6 @ 7
Winter processed, gray, lb.....	13 1/2 @ 15
Summer processed, gray, lb.....	9 @ 10

n—nominal.

*Quoted delivered basis.

high test tankage sold at \$8.25. Dry rendered tankage sold at \$1.90 per protein unit.

VEGETABLE OILS

Wednesday, November 14, 1951

The curtailed market of this week was rather featureless with most vegetable oils steady to fractionally lower. Peanut oil, which scored an impressive gain last weekend, held most of its ground.

There were reports of trading Monday in soybean oil at 13 1/4c with a little export interest stirred by the end of the dock strike; however, most observers considered the above price too high to be representative of the market. Activity in the cotton oil market was described as sporadic with Valley oil reported selling at 14 1/4c for nearby, Southeast at 14 1/4c and Texas around 14c. Peanut oil was reported to have sold at 17c and further bid at that level for last half of November and first half of December. Crude corn oil was held at a nominal 15 1/4c throughout most of the week.

Trading was dull on Tuesday with soybean oil selling in fair quantity at 13 1/4c, further bid at that price and offered at 13 1/4c. Some resale oil for January through June delivery sold at 13 1/4c. Cottonseed oil moved in the Southeast at 13 1/4c and in the Valley sagged off to the same level after early business at 14c. Texas oil at the common points passed at 13 1/4c but was quoted down to 13 1/4c in the West. Corn oil sold at 15 1/4c and peanut oil for immediate delivery was quoted at 17c, but the December traded at 16 1/4c. Coconut oil was offered at 12 1/4c on the Coast.

November and December soybean oil cashed Wednesday at 13 1/4c, but moved 1/4c lower later. Bids for January through March were reported at 13 1/4c. November cotton oil in the Southeast sold at midweek at 13 1/4c and Valley was quoted at the same level. January through March deliveries were quoted as high as 14 1/4c. Corn oil showed a 1/4c gain to 15 1/4c and November



BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA.

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN

PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave., PHILADELPHIA 40, PENNA.

How to Buy
the Best Gloves
for the Job...

At Lowest Cost!

PIONEER
Stanzoils

Smart buyers find it doesn't pay to buy one kind of glove for several different jobs, even if it's cheap. What pays is good protection for workers' hands PLUS gloves that make work easier and faster. Fit gloves efficiently to the job for more production — and new PIONEER catalog shows you how. *Unbiased advice, for Stanzoils include all kinds of liquidtight gloves: all-neoprene, neoprene or plastic coated, 32 styles, weights, sizes, colors. You profit from scientific glove selection — write for this helpful catalog today!*



N-20 Stanzoil
Whitecaps for
sanitary use.
White milled
DuPont neoprene.
Non-slip
carved fingers.

through December peanut oil traded at 16 1/2c.

PEANUT OIL: At midweek this product at 16 1/2c showed a 1c gain over a week earlier.

SOYBEAN OIL: The midweek quotation of 13 1/2c was 1/2c above the preceding period.

CORN OIL: The market on Wednesday was up 1/2c from a week earlier.

COCONUT OIL: The midweek price of 12 1/2c nominal showed a loss of 1/2c.

COTTONSEED OIL: Prices across the Belt at midweek were the same as a week earlier. New York futures market quotations were as follows:

MONDAY, NOVEMBER 12, 1951
(Holiday, market closed)

TUESDAY, NOVEMBER 13, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.40	16.50	16.38	16.48	16.67
Jan.	*16.35	16.45	16.35	*16.45	*16.80
Mar.	16.85	16.95	16.80	16.90	17.10
May	17.10	17.12	16.99	17.11	17.34
July	17.10	17.18	17.03	17.15	17.30
Sept.	*16.80	16.80	16.80	*16.95	*16.95
Oct.	16.00	16.00	16.00	*16.70	*16.75

WEDNESDAY, NOVEMBER 14, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.45	16.45	16.37	16.37	16.48
Jan.	*16.35	16.45	16.35	*16.45	*16.45
Mar.	16.90	16.92	16.75	16.73	16.90
May	17.15	17.15	16.94	16.94	17.11
July	17.16	17.16	16.99	17.00	17.15
Sept.	*16.85	16.95	16.80	16.80	*16.95
Oct.	16.05	16.05	16.05	*16.55	*16.70

THURSDAY, NOVEMBER 15, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.26	16.37	16.25	16.36	16.37
Jan.	*16.20	16.20	16.18	*16.28	*16.33
Mar.	16.65	16.76	16.65	*16.80	*16.73
May	17.00	17.03	16.83	16.99	16.90
July	16.91	16.96	16.87	16.95	17.00
Sept.	*16.62	16.62	16.58	*16.73	16.80
Oct.	16.38	16.50	16.50	*16.50	*16.55

**QUALITY'S
"IN THE
BAG..."**

With

FORM-BEST STOCKINETTES

(Reg. U.S. Pat. Off.)

FORM-BEST Full-Length Stockinettes are stronger and more elastic.

FORM-BEST form hams better . . . plumper.



FORM-BEST are less absorbent . . . less shrinkage.

by the makers of
PIN-TITE
SHROUD CLOTHS
Red Stripe Reinforced
Reg. U. S. Pat. Off.

**Cincinnati Cotton Products
COMPANY**
Cincinnati 14, Ohio

U.S. Studies Foreign Markets For Its Fats & Oils Output

Developed during a war-time economy of shortages here and especially in other parts of the world, fats and oils production is getting serious consideration from American producers. Faced with a possibility of increased production in foreign countries, Americans engaged in this pursuit are looking ahead to 1952 for outlets for our surplus.

An article by Paul E. Quintus, head of the Fats and Oils Division, International Commodities Branch, OFAR, in the November issue of "Foreign Agriculture" states that to fill war-time needs "the United States greatly increased its fats and oils output and, for the first time, became a major exporter of these commodities. Production is now running about 12,000,000 lbs. a year—nearly 50 per cent above prewar.

"With production and trade in fats and oils, and oilseeds recovering progressively each year since the war in other parts of the world, the U. S. is faced with problems of determining what the future holds for this war-borne industry.

"It appears certain," Quintus points out, "that in the light of most recent crop reports, a new high record of fats and oils production will be achieved in the U. S. for the fourth consecutive postwar year. This means that we will be seeking export outlets again in 1952 for larger quantities of fats, oils and oilseeds. Not only will the U. S. want to export oilseeds and their products—particularly soybeans and soybean oil, cottonseed oil and to a lesser degree flaxseed and peanuts, but it will also want to market abroad large quantities of lard and inedible tallow and greases. Therefore U. S. producers are highly interested in the output and demand for these commodities in other countries."

In the western hemisphere he lists Argentina among our major competitors. Others are Brazil, Canada and Mexico, but their production is more limited. The eastern hemisphere from Sweden to the Philippines is capable of producing a variety of oil-bearing crops. Industrialized western Europe remains the biggest single outlet for our excess fats and oils, says Quintus.

VEGETABLE OILS

Wednesday, November 14, 1951

Crude cottonseed oil, carloads, f.o.b. mills Valley	14
Southeast	13 1/2 @ 14 1/2
Texas	13 1/2 @ 13 1/2
Corn oil in tanks, f.o.b. mills	16 1/2 @ 17
Peanut oil, f.o.b. Southern Mills	16 1/2 @ 17
Soybean oil, Decatur	13 1/2 @ 13 1/2
Coconut oil, f.o.b. Pacific Coast	11 1/2 @ 12
Cottonseed foots	
Midwest and West Coast	11 1/2 @ 1%
East	11 1/2 @ 1%

n—nominal.

OLEOMARGARINE

Wednesday, November 14, 1951

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

NOW....A kettle that cooks WITHOUT STEAM!

WEAR-EVER Aluminum Gas-Fired Kettle

No Costly Installation!

Easily Installed Anywhere!

Cooks With Gas!

No Steam Needed!

Now you can add kettles without installing or extending steam facilities, if you have gas available in your plant. At the same time, this direct gas-fired kettle gives you practically all the advantages of a Wear-Ever aluminum steam jacketed kettle.

Made of aluminum, it spreads heat fast and evenly. As a consequence, you get perfect cooking; and scorching and burning are practically eliminated. A tangent draw-off and an easy-to-clean valve provide sanitary protection and make kettle emptying easy. (Kettle insert container also available without draw-off and with lift-out handles.) Has one piece hinged cover and is made of Wear-Ever's famous extra hard alloy that assures long life and low overhead.

Perfect for cooking stews, soups, gravies, cereals, jellies, fondants and other foods, and for rendering lard and tallow. Mail coupon today for complete details on this exciting new idea in food plant kettles.



SPECIFICATIONS FOR WEAR-EVER GAS-FIRED KETTLES

	No. 19010 10 gallons	No. 19020 20 gallons	No. 19030 30 gallons	No. 19040 40 gallons
Height	28½	32¼	33¾	36 1/8
Diameter of base	25½	29½	33½	35½
Size of draw-off	1½	1½	1½	1½
Floor to draw-off	15¾	15¾	15¾	15¾
Gas inlet I.P.S.	¾	¾	¾	¾

The Aluminum Cooking Utensil Company
411 Wear-Ever Building, New Kensington, Pa.

Please send me full details about the new Wear-Ever
Aluminum Gas-Fired Kettle.

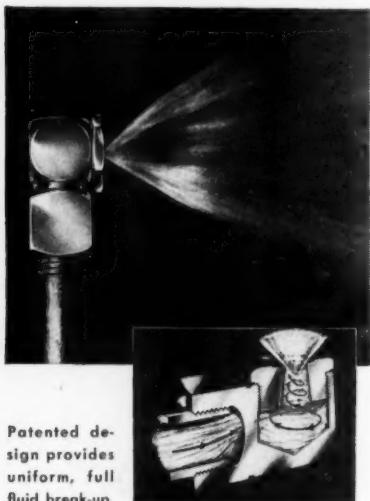
NAME.....

ADDRESS.....

Fill in, clip to your letterhead, and mail.



Binks ROTOJET NOZZLES FOR faster chilling IN BRINE SPRAY SYSTEMS



Patented design provides uniform, full fluid break-up.

Binks Rotojet nozzles add new efficiency to brine spray systems. They are designed on the side-inlet, whirl-chamber principle which guarantees full fluid break-up. Internal passages are smooth with no obstructions...there are no moving parts...Rotojet nozzles are clog-proof. Machined from tough, marine bronze with extra heavy construction at points of greatest wear, insuring long life. Supplied in numerous alloys on special order.

Send today for Binks Bulletin 11, describing Rotojet nozzles for brine spray system.



There's a Binks spray nozzle for every spray job.

Binks

MANUFACTURING COMPANY

3122-38 CARROLL AVE., CHICAGO 12, ILLINOIS
REPRESENTATIVES IN ALL PRINCIPAL CITIES

HIDES AND SKINS

Packer hides slide once again—New declines range from 1@4c—Prices now 7@14c below established ceilings—Industry objects to OPS suggestion that hide ceilings be lowered.

CHICAGO

PACKER HIDES: After another short but significant period of inactivity, the packer hide market turned active on Wednesday of this week, and as has been usual "here of late," prices were sharply lower. All prices were down, but it was the heaviest hides that showed the largest decline and some of these broke as much as 4c. Since the middle of October, when the present decline first got underway, hides have shown about a 33 per cent decline, with prices down on an average of about 10c a pound. There is some opinion to the effect that the break has about run its course; however, that viewpoint has been expressed for at least three weeks now and to date has been obviously wrong.

The trading on Wednesday, while not extremely broad, was nevertheless heavy, with the volume estimated at 75,000 hides. Just slightly in excess of one-half this volume was in heavy cows, with about 40,000 of these traded at 21c, down 3c from last sale. The balance of the trade was about evenly divided in light cows, branded cows

and heavy native steers, 13,000, 10,000 and 10,000; a couple cars of bulls completed the trading for the day. Prices for the light cows were on 24@24½c range, off 1@1½c; branded cows 21c, down 3c; heavy native steers 20c, 4c below nominal quotation, and bulls at 17c, 1½c lower. Other quotations have been marked lower, nominal basis, in sympathy and basis of offerings.

During the week there was further talk about OPS discussions relating to lower hide ceilings. It was learned that the members of the Bovine Hides Industry Advisory Committee had advised the OPS that downward revisions of ceiling prices on hides and skins would not be advisable at this time. The industry men said such a revision would result in disadvantages to suppliers as well as to processors of hides and skins.

Late Thursday Colorados and butts sold 18c and 19c; there was also further trading in heavy native steers at 20c; volume about 15,000.

SMALL PACKER—COUNTRY—WEST COAST: These markets, as would be expected with the packer market off again, were all lower; however, the light hides were showing some resistance to the down trend. Small packer light hides, 40/45, were about steady with last week when they were quoted at 35 per cent below the ceiling. These were scarce and there was ample demand for all offerings. There was also a fair demand for those averages between 45/55 which were quoted at about 40 per cent below ceiling levels.

The problem of the industry was in the heavy hides, with those above 55 lbs., for the most part, unwanted at almost any price. Offerings at 45 per cent under the ceiling were plentiful, with interest negligible. A few cars from favorable points and best selection were sold, but a large number of heavy hides were unsold and hanging over the market at the close of the week. The country markets were quiet and from all reports there was a big disparity in buyers' and sellers' ideas. One trader said: "I think the market for locker butcher hides, 48/50, is between 17c and 18c, but I will be honest. They are not offered that way."

SHEEPSKINS: With the exception of fractional shading where quality was involved, this market was about unchanged from last week. Volume was fair and at the close of the week the undertone was steady.

Couple mixed cars No. 1's and clips sold \$3 and \$3.50. Car 1's sold \$3. Car 1's sold \$2.90. Car clips sold \$3.50. Car clips sold \$3.35. Mixed truck No. 2 and No. 3 shearlings sold \$2.10 and \$1.65. Pickled skins were steady at \$14, no trade reported.

CALFSKINS AND KIPSKINS: Calf-

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was 18.75; the average, 18.30. Provision prices were quoted as follows: Under 12 pork loins, 41; 10/14 green skinned hams, 43@46; Boston butts, 35@35½; 16/down pork shoulders, 31½@32; 3/down spareribs, 42; 8/12 fat backs, 13½@13¾; regular pork trimmings, 16½; 18/20 DS bellies, 20n; 4/6 green picnics, 28; 8/up green picnics, 27@27½.

P.S. loose lard was quoted at 16.50 and P.S. lard in tierces at 14.50.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Dec. 16.30; Jan. 16.35b; Mar. 16.66; May 16.86; July 16.89; and Sept. 16.69. Sales totaled 480 lots.

skins were offered at 40c and kipskins at 35c without any trade developing. It was rumored quite often through the week that an "independent" had sold calfskins (comparable to packer) at 37½c early in the week. Although no one was able to supply any details regarding this trade, in view of offerings at only slightly higher levels and the weakness in both hides and skins, it seemed possible. The outside markets for skins were fairly well sold. On Thursday 12,000 kip sold at 34c, with the overweights at 29c.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 10, 1951 were 3,254,000 lbs.; previous week, 5,783,000 lbs.; same week 1950, 5,290,000 lbs.; 1951 to date, 221,950,000 lbs.; same period 1950, 258,703,000 lbs.

Shipments for the week ended October 27 totaled 2,806,000 lbs.; previous week, 2,759,000 lbs.; corresponding week 1950, 4,533,000 lbs.; this year to date, 169,136,000 lbs.; corresponding period a year ago, 201,275,000 lbs.

Tame Bulls For Wild Cows

The wild cows of Chirikof Island, 150 miles off the coast of Alaska, now have tame male companions. A Palmer, Alaska firm has turned several bulls into the 800-head herd in an attempt to develop a "tame" taste to the animals.

The cattle are descendants of a herd brought there by a trading company back in 1899 to start a cattle industry, but after the venture failed the cattle roamed wild. Now extremely wary, the animals must be herded by airplane and killed with a rifle.

HOG WEIGHTS AND COST

Average weights and costs of hogs at seven markets during October, 1951, with comparisons, were reported by the U. S. Department of Agriculture as follows:

	BARROWS AND GILTS		SOWS	
	Oct. 1951	Oct. 1950	Oct. 1951	Oct. 1950
Chicago	\$20.59	\$19.64	\$18.58	\$18.41
Kansas City	20.21	19.57	17.84	18.34
Omaha	20.32	19.43	18.14	18.26
St. Joseph	20.14	19.45	17.76	18.21
St. Louis Nat'l				
Stock Yards	20.56	19.66	18.20	18.46
St. Paul	20.02	19.18	17.62	17.91
Sioux City	20.21	19.32	17.19	18.21

	AVERAGE WEIGHT IN POUNDS			
	Chicago	Kansas City	Omaha	St. Louis Nat'l
Chicago	219	225	302	309
Kansas City	214	224	367	391
Omaha	219	220	378	393
St. Louis Nat'l				
Stock Yards	214	216	374	381
St. Joseph	210	217	368	373
St. Paul	220	215	373	377
Sioux City	221	223	379	394

OCTOBER SLAUGHTER

The U. S. Department of Agriculture reported total October, 1951 slaughter (with comparative 1950 figures in parentheses) as follows: Cattle, 1,139,936 (1,169,431); calves, 499,587 (515,199); hogs, 5,650,635 (5,101,844); sheep and lamb slaughter, 1,084,250 (1,080,588).

Total cumulative slaughter for the year through October was reported (with comparative 1950 figures in parentheses) as follows: Cattle, 9,759,154 (10,842,471); calves, 4,183,698 (4,899,449); hogs, 48,611,794 (44,043,053); sheep and lambs, 8,324,055 (9,851,974).

World Meat Outlook Good

Meat production in North and South America and Oceania (Australia and New Zealand) has surpassed the pre-war level, but output is below pre-war in Europe, relates an article in the November issue of the *American Cattle Producer*. Strong domestic demand and increased supplies have enabled the United States, Canada, Argentina, Uruguay and many other countries in the western hemisphere to enjoy a per capita consumption of meat substantially in excess of the pre-war average, the article states.

Consumption of meat in Europe on a per capita basis increased slightly in 1950, but remained below pre-war levels in all countries except France. Many European countries have now increased domestic production to gain self-sufficiency. Rationing has been eliminated in most countries but continues in the United Kingdom and in many Iron Curtain countries.

Because of large livestock populations on farms and ranches, the prospects appear favorable for a continued rise in world meat production. However, greater per capita meat consumption may be offset by increases in the human population.

GRADE YOUR OWN Canners and Cutters

No. 250 Grade Marker

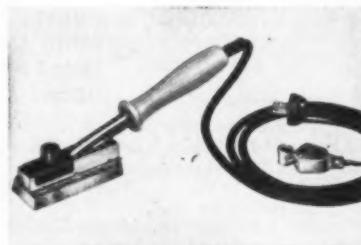


CUT COSTS

SAVE TIME

Comply with OPS!

Save money and avoid penalties with this low-cost grade marker. Brands complete length of carcass with any desired grade mark from 10 to 60. Required for all unofficial grading; also for remarking skinned veal and calves. Has aluminum head, engraved brass marking wheel, inking roll, hardwood handle. Holder is \$11.50, marking wheels with 1/2" numbers \$10.50 each. Grade marking rollers to fit regular Great Lakes Beef Markers also available at \$18.00 each. Order now!



HS-5 HAND SEALING IRON Element warranted a full year!

Built like electric stove with Calrod element, thermostatically controlled. Balanced design and sturdy construction for high package production and long service. Heat range adjustable from 175 to 600 degrees. Costs only \$13.50 complete with Teflon coated sealing face, ready to handle any heat seal film. 110 v. A.C. Order now!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK RD., CHICAGO 18

America's finest branding and marking equipment, Heat Sealing and packaging equipment

LIVESTOCK MARKETS

Weekly Review

Cattle on Feed Survey Shows Gains From '50

Cattle on feed in the three important feeding states of Illinois, Iowa and Nebraska was estimated at 1,102,000 head, according to a Bureau of Agriculture Economics report. This number rose 2 per cent above the 1,080,000 head reported for the same period last year due primarily to a decrease in July-September marketings in comparison with the corresponding period last year.

The estimated cattle on feed October 1 in Illinois was 222,000 head compared with 300,000 head on the same date a year ago. However, both the 620,000 head on feed in Iowa and the 260,000 estimated in Nebraska represented increases from the 530,000 head and 250,000, respectively, reported in these states last year.

While the 522,000 head total cattle placed on feed during the third quarter fell 3 per cent beneath the placements in the same quarter of 1950, shipments of stocker and feeder cattle and calves into the three states in the July-September period jumped 16 per cent above

a year earlier. In-shipments were up 24 per cent in Nebraska, 17 per cent in Iowa and 9 per cent in Illinois.

Fed cattle marketings from the three states fell 19 per cent under the number marketed during the same period last year. A 28 per cent drop was reported in the number of short-fed cattle placed on feed after July 1 and marketed before October 1. In the third quarter of 1951, fed cattle marketings were only about three-fourths of the anticipated rate.

Compared with last October, there is an increase in both the number and proportion of heavier weight cattle classes with the current October survey showing 13 per cent weighing 1,100 lbs. or more compared with 12 per cent last year. In the 900-1,000 lb. class both the number and proportion are below last year. Cattle weighing under 900 lbs. comprised 45 per cent of the total on feed on October 1, 1951 compared with 42 per cent last October. Steers accounted for 77 per cent of the total on feed, heifers 17 per cent and calves 5 per cent.

The survey shows that cattle feeders intend to market 71 per cent of the present number of cattle on feed at a fairly uniform rate by the end of the year. Although October 1951 marketings are not expected to exceed last

year, the latter part of the quarter is anticipated to surpass the year before.

On October 1, 1951, the number of cattle on feed over six months was 347,000 head compared with 344,000 head a year ago and the number on feed three-six months reached 262,000 compared with 240,000 head in 1950.

SALABLE LIVESTOCK AT 12 MARKETS IN OCTOBER

The U. S. Department of Agriculture report of October receipts at the seven leading markets, with totals for twelve markets, was as follows:

CATTLE

	Oct. 1951	Oct. 1950
Chicago	148,873	170,350
Kansas City	132,821	137,571
Omaha	179,841	183,002
E. St. Louis	82,925	81,721
St. Joseph	59,634	54,623
Sioux City	121,777	131,028
So. St. Paul	116,064	121,943
Total	1,148,942	1,27,370

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CALVES

Chicago	12,698	11,684
Kansas City	25,338	21,463
Omaha	31,753	30,607
E. St. Louis	28,684	28,425
St. Joseph	9,016	6,246
Sioux City	22,900	27,45
So. St. Paul	39,692	45,628
Total	260,918	250,785

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

HOGS

Chicago	235,482	210,226
Kansas City	75,505	54,988
Omaha	182,148	181,821
E. St. Louis	254,410	231,675
St. Joseph	159,179	110,223
Sioux City	125,936	121,078
So. St. Paul	232,051	247,342
Total	1,662,259	1,468,981

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

SHEEP AND LAMBS

Chicago	42,645	35,039
Kansas City	35,700	47,317
Omaha	89,864	63,886
St. Joseph	37,784	32,628
Denver	232,718	140,521
Oklahoma City	8,176	3,668
So. St. Paul	92,738	94,970
Total	746,433	572,144

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

INVENTORIES, MARKETINGS AND PLACEMENTS—IOWA, ILLINOIS AND NEBRASKA (July 1-September 30)

Illinois	Iowa	Nebraska			
1951	1950	1951	1950	1951	1950
Cattle on feed July 1 260,000	330,000	739,000	778,000	265,000	280,000
Total cattle fed marketed, July 1-October 1 184,000	195,000	328,000	429,000	172,000	200,000
Cattle placed on feed, July 1-October 1 146,000	165,000	209,000	201,000	167,000	170,000
Short-fed cattle marketed, July 1-October 1 13,000	12,000	10,000	10,000	6,000	18,000
Cattle on feed, Oct. 1 222,000	300,000	620,000	530,000	260,000	250,000

*Short-fed cattle are defined as those placed on feed after July 1 and marketed by September 30.

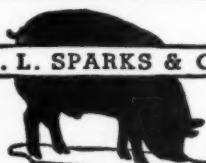
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

K-M offers a well-planned and convenient hook-up



KENNETH-MURRAY
LIVESTOCK BUYING SERVICE

H. L. SPARKS & CO.



- Hogs furnished single deck or train load.
- We ship hogs everywhere and sell stock pigs.

National Stock Yards, Ill. Phones: { UP for 5-1860
BUSHNELL and PEORIA, ILL. { BX 1dge 8394
UP for 3-4016

OUR COUNTRY POINTS OPERATE UNDER NAME OF
MIDWEST ORDER BUYERS.

All orders placed thru National Stock Yards, Ill.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, November 14, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Choice:
 120-140 lbs. ... \$16.25-17.25 \$..... \$..... \$.....
 140-160 lbs. ... 17.25-18.25 17.00-17.50 16.50-17.75
 160-180 lbs. ... 18.25-18.75 18.25-18.65 17.25-18.25 17.50-18.25
 180-200 lbs. ... 18.50-18.85 18.60-18.70 18.00-18.50 18.25-18.50 18.00-18.10
 200-220 lbs. ... 18.65-18.85 18.60-18.70 18.35-18.50 18.25-18.50 18.00-18.10
 220-240 lbs. ... 18.60-18.85 18.60-18.65 18.40-18.50 18.25-18.50 18.00-18.10
 240-270 lbs. ... 18.25-18.75 18.50-18.65 18.25-18.50 18.25-18.50 18.00-18.10
 270-300 lbs. ... 17.75-18.25 18.25-18.60 18.00-18.35 18.25-18.50 18.00-18.10
 300-330 lbs. ... 17.25-17.85 17.75-18.25 17.75-18.25 17.75-18.50 18.00-18.10
 330-360 lbs. ... 17.00-17.25 17.50-18.00 17.75-18.50 17.75-18.50 17.25-17.25

Medium:

160-220 lbs. ... 17.25-18.65 17.00-18.00 17.25-18.25 16.00-18.25 18.00-18.10

SOWS:

Choice:
 270-300 lbs. ... 17.25 only 17.50-18.00 16.50-17.00 17.25-18.00 15.75-17.00
 300-330 lbs. ... 17.25 only 17.25-17.75 16.25-16.75 17.25-18.00 15.75-17.00
 330-360 lbs. ... 17.00-17.25 17.00-17.50 16.00-16.50 17.25-18.00 15.75-17.00
 360-400 lbs. ... 16.25-17.00 16.35-17.00 15.75-16.25 17.00-17.50 15.75-17.00
 400-450 lbs. ... 15.75-16.75 15.75-16.50 15.50-16.00 15.50-17.25 15.50-17.00
 450-550 lbs. ... 15.25-16.25 15.00-16.00 15.25-15.75 15.50-17.25 15.50-17.00

Medium:

250-500 lbs. ... 14.50-17.00 14.50-17.00 15.25-16.25 14.75-17.50 18.00-18.10

SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:
 700-900 lbs. ... 36.25-38.00 35.75-38.25 35.25-38.00 36.00-37.50 36.50-38.00
 900-1100 lbs. ... 36.50-38.50 36.50-39.50 36.25-38.50 36.25-38.50 36.75-39.25
 1100-1300 lbs. ... 37.00-39.00 37.25-39.50 36.50-38.50 36.50-39.25 37.00-39.25
 1300-1500 lbs. ... 37.25-39.00 37.50-39.50 36.75-38.75 37.00-39.25 37.25-39.25

Choice:

700-900 lbs. ... 33.25-36.50 33.00-36.50 32.75-35.75 33.00-36.25 34.50-36.75
 900-1100 lbs. ... 33.75-37.00 33.50-37.25 33.00-36.50 33.25-36.50 34.75-37.00
 1100-1300 lbs. ... 33.75-37.00 33.75-37.50 33.25-36.50 33.50-37.00 35.00-37.25
 1300-1500 lbs. ... 34.00-37.25 34.00-37.50 33.50-36.75 33.50-37.00 35.00-37.25

Good:

700-900 lbs. ... 30.50-34.00 30.50-33.50 30.00-32.75 30.00-33.25 30.50-34.75
 900-1100 lbs. ... 31.00-34.00 30.75-33.75 30.50-33.00 30.00-33.25 31.00-35.00
 1100-1300 lbs. ... 31.25-34.25 31.00-34.00 30.75-33.25 30.50-33.25 26.00-31.00

Commercial,

all wts. 27.50-31.25 27.50-31.00 27.00-30.75 27.50-30.50 18.00-26.00

Utility, all wts. 24.50-27.50 24.50-27.50 23.50-27.00 25.00-27.50 22.00-26.00

HEIFERS:

Prime:
 600-800 lbs. ... 35.75-37.50 35.50-37.25 35.50-37.00 35.50-37.25 36.00-37.00
 800-1000 lbs. ... 36.50-38.00 36.00-38.00 36.00-37.50 35.75-37.75 36.50-37.50

Choice:

600-800 lbs. ... 33.00-36.25 32.75-36.00 32.50-35.75 32.00-35.50 34.00-36.00
 800-1000 lbs. ... 33.25-36.50 33.00-36.00 32.75-36.00 32.00-36.00 34.25-36.50

Good:

500-700 lbs. ... 30.50-33.50 30.00-33.00 29.50-32.75 30.00-32.00 30.00-34.00
 700-900 lbs. ... 31.00-33.50 30.50-33.00 31.75-33.75 30.00-32.00 30.50-34.00

Commercial,

all wts. 26.50-31.00 26.50-30.50 26.00-29.50 27.00-30.00 25.50-30.50

Utility, all wts. 23.00-26.50 23.00-26.50 22.50-26.00 23.75-27.00 22.00-25.50

COWS:

Commercial, all wts. 25.00-28.50 25.00-28.00 26.00-28.50 26.25-28.50 25.00-28.00

Utility, all wts. 21.00-25.00 19.25-24.50 21.00-26.00 20.00-26.25 20.00-25.00

Canner & cutter, all wts. 14.75-21.00 15.00-19.25 14.00-21.00 14.00-20.00 15.00-20.00

BULLS (Yrs. Excl.) All Weights:

Good: ... 28.75-30.00 28.75-30.00 28.75-29.50 28.00-29.00

Commercial ... 26.75-27.75 28.25-29.25 26.50-27.50 27.50-28.75 26.50-29.00

Utility ... 24.00-26.75 25.50-28.25 23.00-26.50 24.00-27.50 22.50-26.50

Cutter ... 21.00-24.00 22.00-25.50 18.00-23.00 22.50-24.00 18.00-22.50

VEALERS (All Weights):

Choice & prime: ... 35.00-42.00 35.00-37.00 33.00-36.00 31.00-36.00 33.00-35.00

Com'l & good: ... 26.00-35.00 27.00-35.00 27.00-33.00 27.00-31.00 24.00-33.00

CALVES (500 Lbs. Down):

Choice & prime: ... 30.00-34.00 29.00-36.00 30.00-33.00 30.00-34.00 30.00-33.00

Com'l & good: ... 25.00-30.00 25.00-30.00 24.00-30.00 26.00-30.00 24.00-30.00

HEEFS AND LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime* ... 29.00-30.00 30.00-30.75 28.00-30.00 30.50-31.75 30.00-30.75

Good & choice* ... 27.00-29.00 27.00-29.50 26.00-28.00 28.25-30.50 27.50-30.00

EWES (Shorn):

Good & choice ... 12.00-14.50 12.50-14.00 12.50-14.00 13.50-14.50 12.00-13.50

Cull & utility ... 9.00-12.00 9.50-12.00 8.50-12.00 9.50-13.50 8.00-11.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

R & M lifts beef production



for Fink & Heine,
meat packers since 1918

Since 1918, partners Fink and Heine, of Springfield, Ohio, have built an enviable reputation for good meat products, up-to-date plant equipment, and sound operating practices. New large beef cooler, chill room and beef killing floor, completed in 1947, are the latest steps in their continuous modernization program. In the new killing floor a one-ton Robbins & Myers trolley mounted hoist handles cattle from the knocking pen through bleeding to the dressing beds. After partial skinning and eviscerating, the beef is transferred to an R & M one-ton stationary hoist for final evisceration, skinning, splitting, washing and trimming. Fink & Heine report that their R & M hoists have been speeding beef handling without interruption since installation in 1947. No breakdowns . . . no failures . . . just routine lubrication and cleaning!

Operating dependability is the inherent bonus quality found in all R & M equipment. There are handling units in the R & M line for every lifting and transport need. Robbins & Myers field representatives can help you save time and money on materials handling.

Write now for Bulletin No. N111P.

TAKE IT UP WITH
ROBBINS & MYERS INC.

HOIST AND CRANE DIVISION, SPRINGFIELD 99, OHIO
MOTORS HOISTS CRANES FANS MOYNO PUMPS FOUNDED 1878

WATKINS & POTTS
LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL.
UP to 5-1621 & 5-1622

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended November 3, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. Bt Dressed	LAMBS Gd. Handweights
Toronto	\$33.45	\$37.15	\$29.35	\$32.69
Montreal	32.55	38.55	29.11	33.45
Winnipeg	32.00	34.34	27.60	31.50
Calgary	32.55	34.46	28.10	31.15
Edmonton	31.25	34.00	28.35	30.25
Lethbridge	30.40	32.30	28.10	30.00
Fr. Albert	30.10	32.20	27.10	30.00
Moose Jaw	30.20	33.00	27.10	28.50
Saskatoon	30.20	34.10	27.10	29.00
Regina	30.20	33.00	29.35	32.00
Vancouver	32.75	33.00	29.35	32.00

*Dominion Government premiums not included.

Order Buyer of Live Stock L. H. McMURRAY, Inc.

40 Years' Experience
on the Indianapolis Market

INDIANAPOLIS • FRANKFORT
INDIANA

Tel. FRanklin 2927

• Tel. 2233

LARD FLAKES IMPROVE YOUR LARD

We are shippers of carload and L.C.L. quantities of Hydrogenated LARD FLAKES.

Samples will be sent on request.

Our laboratory facilities are available free of charge for assistance in determining the quantities of Lard Flakes to be used and methods of operation.

THE E. KAHN'S SONS CO.
CINCINNATI 25, OHIO • Phone: Kirby 4000

Carlots



Barrel Lots

DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO ST. PAUL

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Nov. 10:

CATTLE

Week ended	Prev. week	Cor.
Nov. 10	Nov. 10	1950
Chicago	20,113	15,671
Kansas City	18,141	14,668
Omaha	8,184	7,739
E. St. Louis	5,609	5,621
St. Joseph	9,271	8,067
Sioux City	18,525	16,964
Wichita	3,828	3,529
New York & Jersey City	9,739	8,247
Oklahoma City	6,169	5,923
Cincinnati	6,540	5,162
Denver	8,313	6,345
St. Paul	15,021	13,245
Milwaukee	3,512	3,600

Total 137,867 129,070 128,005

HOGS

Chicago	60,047	44,323	51,524
Kansas City	18,474	18,745	12,036
Omaha	58,601	56,094	40,947
E. St. Louis	35,960	35,598	38,947
St. Joseph	40,288	50,468	35,507
Sioux City	42,709	35,821	32,794
Wichita	11,042	13,590	9,104
New York & Jersey City	48,729	52,143	41,822
Oklahoma City	19,043	15,665	9,500
Cincinnati	20,748	24,628	18,735
Denver	14,321	10,023	14,890
St. Paul	61,764	52,973	69,227
Milwaukee	10,646	8,473	10,546

Total 442,376 418,544 385,588

SHEEP

Chicago	7,360	7,064	5,741
Kansas City	6,378	4,592	6,888
Omaha	11,958	11,070	9,302
E. St. Louis	5,634	6,672	6,000
St. Joseph	10,253	6,613	6,180
Sioux City	4,203	5,467	4,269
Wichita	889	864	507
New York & Jersey City	47,281	49,005	40,466
Oklahoma City	3,184	3,599	1,655
Cincinnati	5,244	921	566
Denver	6,994	5,553	6,053
St. Paul	7,511	7,130	9,880
Milwaukee	1,852	967	1,000

Total 113,921 100,598 98,525

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards receipts for local slaughter.

§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, November 15, were as follows:

CATTLE:

Steers, gd. & pr.	\$34.00	@35.00
Steers, gd. & ch.	31,50	@33.50
Cows, com'l	27,00	@29.00
Cows, utility	20,00	@25.50
Bulls, com'l	30,00	only
Bulls, utility	26,00	@27.00
Cows, cutter	13,50	@20.00
Heifers, gd.	30,00	only

VEALERS:

Prime	\$41.00	only
Gd. & pr.	35.00	@40.00
Com'l & good	27.00	@35.00
Cull & utility	17.00	@27.00

HOGS:

Gd. & ch.	170/230 \$19.00
Sows, 400/down 16.50	@17.00

SHEEP:

Choice & prime \$34.00	only
Cull & good	27.00	@30.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended November 9:

	Cattle	Calves	Hogs	Sheep
Total (incl. directs)	3,681	2,050	21,951	24,409
Prev. wk.				
Salable	294	732	436	843
Total (incl. directs)	2,331	2,507	25,678	30,388

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Nov. 8	3,622	458	26,432	2,537
Nov. 9	1,225	407	21,194	1,542
Nov. 10	411	115	2,736	485
Nov. 12	11,200	3,288	26,376	2,292
Nov. 13	9,419	403	14,588	2,417
Nov. 15	2,700	400	25,300	2,500

	Week so far	Wk. ago	Year ago	2 yrs. ago
Cattle	34,906	1,601	64,764	8,189
Calves	38,712	1,783	81,856	13,520
Hogs	101,214	14,448	70,277	12,075
Sheep	18,508	1,508	21,522	2,000

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Nov. 8	1,795	48	1,552	404
Nov. 9	1,312	38	1,534	722
Nov. 10	683	...	446	119
Nov. 12	3,681	37	1,566	353
Nov. 13	3,532	87	1,110	460
Nov. 15	1,500	...	2,000	400

NOVEMBER RECEIPTS

	Cattle	Calves	Hogs	Sheep
Nov. 8	31,918	32,007	23,743	7,825
Nov. 9	14,490	14,490	13,441	3,000
Nov. 10	1,635	3,383	1,534	1,534
Nov. 11	11,713	124	4,776	1,413
Nov. 12	15,573	410	5,395	1,394
Nov. 13	13,426	532	10,011	3,380
Nov. 14	12,732	414	13,858	4,267

NOVEMBER SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Nov. 8	31,918	32,007	23,743	7,825
Nov. 9	14,490	14,490	13,441	3,000
Nov. 10	1,635	3,383	1,534	1,534
Nov. 11	11,713	124	4,776	1,413
Nov. 12	15,573	410	5,395	1,394
Nov. 13	13,426	532	10,011	3,380
Nov. 14	12,732	414	13,858	4,267

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, November 15:

WEEKLY RECEIVED

	Week ended	Week ended
Nov. 8	2,655	Nov. 8
Nov. 9	1,635	Nov. 9
Nov. 10	683	Nov. 10
Nov. 11	3,681	Nov. 11
Nov. 12	3,532	Nov. 12
Nov. 13	3,532	Nov. 13
Nov. 14	1,500	Nov. 14

WEEKLY SHIPPED

	Week ended	Week ended
Nov. 8	2,655	Nov. 8
Nov. 9	1,635	Nov. 9
Nov. 10	683	Nov. 10
Nov. 11	3,681	Nov. 11
Nov. 12	3,532	Nov. 12
Nov. 13	3,532	Nov. 13
Nov. 14	1,500	Nov. 14

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, November 15, were reported as shown in the table below:

CATTLE:

Steers, ch., pr.	No quotations
Steers, com., gd.	No quotations
Heifers, com., gd.	\$35.50 only
Cows, com'l	22,500
Cows, utility	22,500
Bulls, com'l & gd.	18,000@21,500
Bulls, utility & com'l	21,500@30,000

VEALERS:

Gd. & ch.	\$29.00	@32.50

<tbl_r cells="4" ix="2" maxcspan="1" maxr

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 10, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 11,730; Swift, 1,630; Wilson, 10,440; Agra, 12,356; Shippers, 7,375; Others, 23,885.
Total, 20,115 cattle; 1,670 calves; 67,422 hogs; 7,360 sheep.

KANSAS CITY

Armour, 3,277, 1,911, 5,669, 2,735; Swift, 2,169, 2,135, 9,299, 2,136; Wilson, 1,161, 1,308, 8; Butchers, 4,392, 4,298; Others, 3,096, 4,298, 1,479.

OMAHA

Cattle and Calves Hogs Sheep

Armour, 5,995, 12,017, 949; Cudahy, 3,081, 9,556; Swift, 4,204, 10,753, 2,969; Wilson, 1,862, 4,844, 871; Cornhusker, 550, 73; Eagle, 73; Old Omaha, 31; Hoffman, 60; Rothschild, 632; Roth, 871; Kingan, 1,084; Merchants, 75; Midwest, 71; Omaha, 392; Union, 440; Others, 8,887.

Total, 14,005, 4,046, 18,474, 6,378.

E. ST. LOUIS

Cattle Calves Hogs Sheep

Armour, 2,299, 1,147, 10,296, 3,561; Swift, 3,708, 2,403, 11,628, 2,073; Hunter, 352, 1,111; Heil, 2,826; Krey, 3,883; Lacled, 1,183; Selleff, 1,583.

Total, 9,527, 3,550, 36,010, 5,634.

SIOUX CITY

Cattle Calves Hogs Sheep

Armour, 3,485, 16, 15,226, 1,038; Cudahy, 2,570, 3, 13,872, 1,157; Swift, 1,986, 4, 5,373, 1,076; Butchers, 294, 58; Others, 10,190, 290, 8,180, 932.

Total, 18,525, 313, 42,700, 4,203.

OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour, 1,636, 362, 1,994, 298; Wilson, 2,325, 341, 1,916, 541; Others, 101, 1, 1,164, 3.

*Total, 4,062, 704, 5,074, 842.

*Not including 945 cattle, 458 calves, 13,969 hogs and 2,342 sheep shipped direct.

*Total, 10,661, 1,834, 36,686, 9,966.

*Does not include 8,996 hogs and 2,480 sheep shipped direct.

WICHITA

Cattle Calves Hogs Sheep

Cudahy, 1,171, 404, 4,585, 789; Guggenheim, 406, 100, 100, 100; Dunn, 100.

Oertertag, 9, 100, 100, 100; Dold, 85, 6, 35, 880; Sunflower, 6, 35, 100, 100; Pioneer, 100, 100, 100, 100; Excel, 644, 100, 100, 100; Others, 1,966, 688, 217.

Total, 4,287, 404, 6,188, 1,006.

LOS ANGELES

Cattle Calves Hogs Sheep

Armour, 22, 100, 623, 100; Cudahy, 242, 346, 100, 100; Swift, 73, 119, 50, 100; Wilson, 100, 100, 100, 100; Acme, 346, 68, 100, 100; Atlas, 372, 100, 100, 100; Clougherty, 100, 100, 100, 100; Coast, 117, 100, 456, 100; Harman, 204, 100, 100, 100; Luer, 50, 537, 100, 100; United, 339, 269, 100, 100; Others, 4,773, 781, 261, 100.

Total, 6,778, 1,018, 2,726, 100.

DENVER

Cattle Calves Hogs Sheep

Armour, 1,068, 48, 4,459, 5,626; Swift, 1,048, 33, 4,410, 3,332; Cudahy, 647, 79, 4,078, 84; Wilson, 584, 100, 100, 100; Others, 3,296, 220, 2,828, 1,061.

Total, 6,643, 380, 15,775, 10,103.

ST. PAUL

Cattle Calves Hogs Sheep

Armour, 4,791, 4,519, 25,566, 2,535; Bartels, 1,152, 100, 100, 100; Cudahy, 1,044, 219, 100, 100; Riklin, 894, 21, 100, 100; Superior, 1,953, 2,164, 36,198, 3,881; Swift, 5,317, 10,203, 9,639; Others, 3,320, 4,493, 10,203, 9,639.

Total, 18,341, 11,410, 71,967, 17,150.

CINCINNATI

Cattle Calves Hogs Sheep

Gall, 100, 100, 100, 100; Kuhn's, 100, 100, 100, 100; Lohrey, 100, 100, 100, 100; Meyer, 100, 100, 100, 100; Schlachter, 136, 100, 100, 100; Northside, 5,624, 1,074, 21,474, 1,459; Others, 100, 100, 100, 100.

Total, 5,700, 1,074, 22,064, 1,825.

FORT WORTH

Cattle Calves Hogs Sheep

Armour, 1,324, 2,779, 1,441, 2,903; Swift, 2,627, 2,342, 1,452, 5,458; Blue Bonnet, 511, 25, 264, 100; City, 539, 2, 100, 100; Rosenthal, 229, 4, 100, 100; Total, 5,229, 5,152, 3,157, 8,545.

TOTAL PACKER PURCHASES

Week ended Nov. 10 Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

Hogs 374,314 336,917 346,625

Sheep 79,604 81,086 65,184

Cor. week Nov. 10, 1950

Cattle 143,784 124,623 142,977

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses BEEF CURED:

Week ending Nov. 10, 1951.	5,073	Week ending Nov. 10, 1951.	11,974
Week previous	5,189	Week previous	12,119
Same week year ago	12,171	Same week year ago	18,806

COW:

Week ending Nov. 10, 1951.	3,691	Week ending Nov. 10, 1951.	537,833
Week previous	3,265	Week previous	433,185
Same week year ago	1,682	Same week year ago	657,830

BULL:

Week ending Nov. 10, 1951.	735	Week ending Nov. 10, 1951.	30,449
Week previous	727	Week previous	18,348
Same week year ago	711	Same week year ago	137,421

VEAL:

Week ending Nov. 10, 1951.	9,256	Week previous	10,235
Same week year ago	12,391	Same week year ago	—

LAMBS:

Week ending Nov. 10, 1951.	21,428	Week previous	21,256
Same week year ago	27,889	Same week year ago	—

MUTTON:

Week ending Nov. 10, 1951.	689	Week previous	2,045
Same week year ago	782	Same week year ago	—

HOG AND PIG:

Week ending Nov. 10, 1951.	8,039	Week previous	9,000
Same week year ago	15,300	Same week year ago	—

PORK CUTS:

Week ending Nov. 10, 1951.	45,903	Pounds	—
Week previous	1,455	Week previous	—
Same week year ago	128,047	Same week year ago	—

VEAL CUTS:

Week ending Nov. 10, 1951.	7,006	Week previous	7,532
Same week year ago	5,428	Same week year ago	—

VEAL AND CALF CUTS:

Week ending Nov. 10, 1951.	2,001	Week previous	1,455
Same week year ago	1,629	Same week year ago	—

LAMB AND MUTTON CUTS:

Week ending Nov. 10, 1951.	4,846	Week previous	8,954
Same week year ago	17,265	Same week year ago	—

LOCAL SLAUGHTER

PORK CURED AND SMOKED:

Week ending Nov. 10, 1951.	537,833	Week previous	433,185
Same week year ago	657,830	Same week year ago	—

LARD AND PORK FATS:

Week ending Nov. 10, 1951.	30,449	Week previous	18,348
Same week year ago	137,421	Same week year ago	—

CATTLE:

Week ending Nov. 10, 1951.	9,739	Week previous	8,247
Same week year ago	7,888	Same week year ago	—

CALVES:

Week ending Nov. 10, 1951.	7,412	Week previous	7,888
Same week year ago	1,067	Same week year ago	—

HOGS:

Week ending Nov. 10, 1951.	48,729	Week previous	52,143
Same week year ago	41,822	Same week year ago	—

SHEEP:

Week ending Nov. 10, 1951.	4,731	Week previous	4,065
Same week year ago	5,427	Same week year ago	—

COUNTRY DRESSED MEATS

VEAL:

Week ending Nov. 10, 1951.	7,006	Week previous	7,532
Same week year ago	5,428	Same week year ago	—

HOGS:

Week ending Nov. 10, 1951.	3	Week previous	36
Same week year ago	—	Same week year ago	—

LAMB AND MUTTON:

Week ending Nov. 10, 1951.	93	Week previous	181
Same week year ago	251	Same week year ago	—

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended November 10 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
New York, Newark, Jersey City	9,739	7,888	48,729	47,281
Baltimore, Philadelphia	7,412	1,067	29,830	1,381
NORTH ATLANTIC				
Cincinnati, Cleveland, Indianapolis	12,868	1,924	75,470	4,731
Chicago Area	23,591	7,076	133,290	12,283
St. Paul-Wisc. Group	26,950	25,250	179,740	13,510
St. Louis Area ²	14,439	8,651	105,319	10,030
Sioux City	8,414	35	51,745	5,508
Omaha	22,167	587	86,826	16,562
Kansas City	14,518	5,206	45,523	5,427
Iowa and So. Minn. ³	16,770	4,312	262,916	23,088
SOUTHEAST⁴	7,435	5,351	31,348	—
SOUTH CENTRAL WEST⁵	25,363	9,633	93,040	22,830
ROCKY MOUNTAIN⁶	8,060	561	19,440	11,837
PACIFIC⁷	21,720	1,570	43,917	23,943
Grand total	219,452	79,111	1,207,133	198,411
Total week ago	200,088	71,282	1,123,564	206,443
Total same week year ago	202,794	77,437	978,834	178,979

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Sioux City, Waterloo, Iowa, and Davenport, Iowa. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: September 1951—Cattle, 72.4; calves, 63.2; hogs, 74.9; sheep and lambs, 85.2.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended November 9:

	Cattle	Calves	Hogs
Week ending November 9	2,662	1,715	16,271
Week previous	2,552	1,834	17,152
Corresponding week last year	1,684	1,783	14,297

HELP WANTED

MEAT PLANT SUPERINTENDENT: National food concern has opening on east coast for qualified man to supervise plant operations which include processing of pork cuts and full line of sausages. Must be thoroughly experienced with yields and cost, and capable of maintaining high morale through intelligent leadership. Liberal employee benefits and good salary. Opportunity for advancement. Send complete details on education, employment record including earnings, and personal background. State salary requirement. Reply held in confidence. Our employees know of this opening. Write W-454, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MASTER MECHANIC and REFRIGERATING ENGINEER

Qualified to take charge of mechanical department and power house in a meat packing plant. In reply give your age and experience. W-455, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN—HOG KILL-CUT

Splendid opportunity with aggressive New York state packer. B.A.I. experience preferred. Applications treated strictly confidential. Give full information, experience and age. W-456, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

SAUSAGE MAKER—Working foreman wanted by modern sausage kitchen in southwest. Ideal working conditions. Salary and bonus. Good opportunity for right party. Give experience, references and age. W-457, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN: Hog kill and cut, medium size plant in western Pennsylvania. In replying give full information, experience, family, status, references, salary expected, etc. W-458, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

WANTED: Chief engineer, meat packing experience desirable. Plant located in east. Write stating experience, etc., to W-459, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be

Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

HELP WANTED

BOOKKEEPER: For small packing plant in central Illinois. Wonderful opportunity for experienced man to grow with reliable organization. Apply promptly. Position now open. W-458, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROVISION MAN assist in purchase of fresh meats and lard for New York city full line house. Include experience and salary expected. W-461, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

BUYER: Fresh meats, lard and casings by independent New York city processor. Give experience and salary requirements. W-460, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

EQUIPMENT FOR SALE

1—Boss 500 ton Curb Press and Pump
1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.
4—350, 600 and 800 gal. Dopp Seamless Kettles.
1—Davenport 23A Dewaterer, motor driven.

Used and Rebuilt Anderson Expellers,
all sizes

We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses. Grinders, Silent Cutters, Stuffers, etc.

Send us your inquiries

CONSOLIDATED PRODUCTS CO.

14-19 Park Row New York 38, N. Y.
Barclay 7-0600

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IB. Pitcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Buffalo meat chopper 27", 5 H.P. A.C. motor. Excellent condition. Must sell. W-300, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

FOR SALE: One expeller 1000 to 12000 capacity per hour. Perfect condition. Wm. Stappanbeck, Inc., 2288 Atlantic Ave., Rochester, N.Y.

EQUIPMENT WANTED

WANTED: 500g stuffer, model 4SB silent cutter, and a 5 x 9 cooker. EW-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

PLANTS FOR SALE

PLANT FOR SALE—MIDDLE WEST

Manufacturers and jobbers, processors of full line of lunch meats. All modern buildings and equipment. Doing 2 million dollars annually. 20 trucks in operation at all times. Good reason for selling. Successful business record of 30 years.

FS-462, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

RENDERING PLANT

South central Illinois location. Handling dead stock and shop materials. Good tonnage working two shifts. Two cookers, expeller and other modern equipment and trucks. Personal interview, inspection of territory, plant and equipment can be made on once. W-445, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MODERN SMALL packing plant in central Colorado. Fully equipped for manufacturing, slaughtering and livestock feeding. This is a going business in a thriving town, with excellent opportunity for further expansion. Failing health makes sale necessary. FS-463, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SMALL BEEF & veal killing plant, complete with pens, rails, large cooler, refrigeration, automatic burner, etc. on 2½ acres of land, new in cage. Very good buy. Only \$29,000 full price. Possibility for trucking concern to use as step-over, good loading facilities. FS-459, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$9.25 per inch. Contract rates on request.

PLANT FOR SALE

FLORIDA MEAT CURING PLANT

A well established going business available in Ocala, Florida, the center of stock raising in Florida. Meat curing plant and wholesale plant with 2 cars, 3 trucks and 3 houses. Lime block store building, fixtures and equipment and 263 frozen food lockers adjoining.

ALL FOR \$100,000.

STEPHEN McCREADY

OCALA FLORIDA

FOR SALE: Packers branch house in Orlando, Florida. Beef, provisions, produce coolers and freezers. Good condition. Completely equipped. Railroad siding. Garage. FS-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITIES

DISTRIBUTOR in northern New Jersey wishes to contact independent midwestern packer for beef, pork and lamb. W-441, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

SOUTH FLORIDA's most perfect wholesale and retail set-up. Am attending mostly to retail at present. Will sell or consider partner so wholesale can be properly handled. Box 27, North Miami, Florida.

FOR RENT: In northwest heavily populated community—sausage kitchen fully equipped to manufacture 20,000 lbs. of sausage weekly. For further information write FR-464, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR LEASE

Well equipped small pork and beef packing plant in good west Texas town. Good trade area. Now leased and doing good business. — J. D. Fonville, 1541 S. 9th St., Abilene, Texas.

TANKAGE

We buy dry and wet rendered tankage, dried ground blood in carloads. Please submit your offerings.

AMERICAN MILL SERVICE CO., INC.
116 Portland Avenue Minneapolis, Minn.

OFFICES FOR RENT IN NEW YORK CITY

Newly decorated suite of air-conditioned offices adjoining the large Bronx Cold Storage Co. warehouse and railroad siding in the heart of metropolitan N. Y. Ideal for controlling a perishable food distribution business.

DANIEL WOLCHOK

217 Broadway New York 7, N.Y.

Code Daters—Name Markers Tape Printers

For the Meat Packing Industry
Write for details on a specific problem

KIWI CODERS CORPORATION
3804-06 N. Clark St. Chicago 15, Illinois

CATTLE SWITCHES WANTED

Please write or call

KAISER-REISMAN CORP.
230 Java Street Brooklyn 22, N.Y.
Phone: Evergreen 9-5953

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S

WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for our Bulletins—Issued Regularly.

Sausage & Smokehouse Equipment

4127—SILENT CUTTER: Buffalo 22-B, with 10 HP. motor	625.00
4033—MIXER: Buffalo 21A, cap. 1000cwt. with motor	550.00
3116—MIXER: Buffalo 23, cap. 700cwt. less motor.	750.00
3327—SAUSAGE STUFFER: Buffalo, 500cwt. cap. 1000cwt.	550.00
3884—SAUSAGE STUFFER: Interstate, for use on 5" cyl. output 10 tubes per min.	390.00
4118—TUBE: (500) steel, tinned, 3½" dia. x 18" lg. for forming meats.	2.50
4119—TUBE: (500) steel, tinned, 3½" dia. x 18" lg. for forming meats.	1.50
3975—HAMBURG MACHINE: Holymatic, model 22, 1000 patties per hr., 2" rev. old.	490.00
4112—HAM PRESS: Griffith Lab., hydraulic, for standard a picnic hams, 1 HP. motor, excellent cond.	675.00
4120—AIR COMPRESSOR: Bremerton, 5 HP. motor (NEW—ORIGINAL CRATE)	800.00
4083—BAKE OVEN: Advance, late style, 96 loaf cap., excellent cond.	1000.00
3879—PICKLE PUMP: Griffith, with ½ HP. motor and pumping needles.	125.00
4077—CURING OVEN: (100) cap. 40" wide at bilge, 41" high, cap. 258 gal., ea.	18.50
4032—SLICER: U.S. \$150, latest model, like new.	550.00
4117—SLICER: U.S. Model 2950, ½ HP. motor, adjustable feed, sharpening attachment with slanted feed, like new.	450.00
4128—BACON SKINNER: Hindmaster, new in 1949	1200.00
4122—WRAPPING MACHINE: Cetley-Miller, semi-automatic	475.00

Lard & Rendering

4142—EXPELLER: Anderson 21, with 30 HP. motor.	
EXPELLER: Red Lion, with motor, used less than 50 hours, good as new... Bids requested	
3635—EXPELLER: Anderson 21, with 15 HP. motor, good condition, apparatus, etc. Bids requested	
3288—BLOOD DRIER: Globe, 900cwt. 4" dia. drive with motor, 2" dia. used only few hours, like new.	\$1000.00	
6110—BLOOD DRIER: Boss 300. Airtight, 48" dia. with 7½ HP. motor.	675.00	
2769—LARD DRIER: Anco, 4x6, with 10 HP. motor.	650.00	
3631—COOKER: French Oil, 4x9, with 15 HP. motor.	1150.00	
3788—HYDRAULIC PRESS: Anco, 300 Ton with fittings, piping, etc., less pump.	3850.00	
4000—HYDRAULIC PRESS: Boss 300 Ton, with 8x12 hydraulic pump, fittings, piping, etc.	2250.00	
3950—HYDRAULIC PRESS: Boss 150 Ton, with 7x8x8 hydraulic pump, stainless steel fittings (NEW—ORIGINAL CRATE)	3950.00	
3854—CRUSHER: Stomian, with new 30 HP. motor.	2075.00	
3083—HOG: Diamond 215, 4x8 opening, 10 HP. motor (NEW—IMMEDIATE SHIPMENT)	2100.00	
4048—HOG: Mitts & Merrill \$130CD with 25 HP. motor	1875.00	
4071—VOTATOR: J.H. 218, cap. 3000cwt per hr. with 3 HP. motor, B unit.	2050.00	
3776—FILTER PRESS: Anco, 221, 24" x 24", 40 plates 1½" recessed, like new.	1000.00	
4047—WASHER: Entral, 10", similar to Anco.	400.00	
3744—LARD COOLER: Boss 25, cap. 85 gal. with motor	395.00	

Kill Floor

4124—BELLY ROLLER: With double rollers, 2 HP. motor, excellent cond.	\$575.00
3969—BABY BOSS: Baby Boss, with ½ HP. motor, good cond.	775.00
3767—BRUSHING MACHINE: Aulson, latest type, motor driven, little used.	1100.00
3633—BAND SAW: Jones Superior \$54, with 36" traveling table, all standard equipment included.	750.00
4125—HAM SCRIBE SAW: Bell & Howell, with 6" blade.	275.00
3978—TABLE: Meat Trimming, 5x12", Globe 197, with removable boards.	180.00
3839—CLEAVERS: Beef Splitting, (NEW), Simmonds, Warden & White, 11", 12", 13" and 15" blades.	0.00

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
Cliffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers



ADLER STOCKINETTE

WORLD'S LARGEST MANUFACTURER OF STOCKINETTE

You HOLD EVERYTHING . . . color, flavor, shape
when you SMOKE HAMS in famous

For QUALITY smoked meat, economy in packing, shipping, freezing, storing, specify Adler, makers of quality knit products for over 80 years. Widest range in widths and construction assures RIGHT stockinette for any cut, all sizes, for ham, beef, veal, pork, etc. Write for FREE catalog and price list to

THE ADLER COMPANY, Dept. N
CINCINNATI 14, OHIO

ADLER REPRESENTATIVES

PHIL HANTOVER, INC.
1717 McGee St.
Kansas City 8, Mo.

JOS. KOVOLOFF
800 N. Clark Street
Chicago, Illinois

JACK SHRIBMAN
5610 Berks St.
Philadelphia 31, Pa.

R. E. BAUMAN CO.
3419 West 1st St.
Los Angeles 4, Calif.

THE FAN THAT BLOWS

UPWARDS: *Reco*

REFRIGERATOR FAN

When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and dispels odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling. Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletin No. 238 and No. 242.

REYNOLDS
ELECTRIC COMPANY

Established 1900

3089 River Road River Grove, Ill.

ADELmann

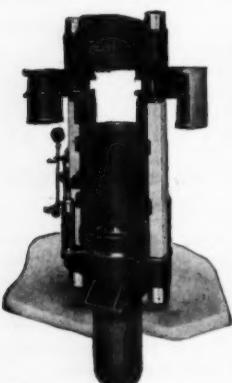
The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y.
Chicago Office, 332 S. Michigan Ave.



The New FRENCH CURB PRESS

Will Give You
MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill
Machinery Company

Piqua Ohio



PROTECT YOURSELF...

Cleve-O-Cement is your best insurance against the physical hazards and product damage that may be caused by holes in your floor. You can save thousands of dollars through a small investment. Cleve-O-Cement is easy to apply, dries flint hard overnight. Ready for heavy traffic next morning. Not effected by heat or cold, live steam or most acids. Used and recommended by the leading and largest food and meat packing plants, dairies, laundries, ice cream and bottling plants. Developed especially for wet, damp floors.

Send for illustrated bulletin.

THE MIDLAND PAINT & VARNISH CO.
9119 RENO AVE.
CLEVELAND 5, OHIO

TALLOW EXTRACTION SOLVENTS

Amsco Isoheptane • Amsco Heptane • Special Heptane

... and a wide variety of other animal-oil extraction solvents, such as Amsco Textile Spirits, Special Textile Spirits, and additional solvents derived from petroleum.



AMERICAN MINERAL SPIRITS COMPANY

230 North Michigan Ave., Chicago 1, Illinois
155 East 44th St., New York 17, New York

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

ABC

Adler Company, The.....	58
Allbright-Nell Co., The.....	Third Cover
Aluminum Cooking Utensil Co.	49
American Can Company.....	9
American Dry Milk Institute.....	35
American Meat Institute.....	60
American Mineral Spirits Company.....	58
Arkell Safety Bag Co.	42
Atmos Corporation, The.....	7
Barlant & Company.....	57
Binks Manufacturing Co.	50
Borax Paper Products Co.	42
Buxbaum Company, The.....	59
Cainco, Inc.	43
Cannon, H. P., & Son, Inc.	6
Chicago Scale & Slicer Co.	31
Cincinnati Butchers' Supply Co., The.....	29, 41
Cincinnati Cotton Products Co.	48
Cleveland Cotton Products Co., The.....	25
Cudahy Packing Company, The.....	8
Daniels Manufacturing Company.....	26
Felin, John J., & Co., Inc.	47
French Oil Mill Machinery Company, The.....	58
Fruehauf Trailer Company.....	39
General Mills, Inc.	44
Girdler Corporation, The.....	14, 38
Globe Company, The.....	51
Great Lakes Stamp & Mfg. Co.	51
Griffith Laboratories, Inc., The.....	3
Ham Boiler Corporation.....	58
Hayssen Mfg. Company.....	38
Heller, B., & Co.	11
Hercules Fasteners, Inc.	25
Holly Molding Devices, Inc.	43
Hudson-Sharp Machine Company.....	12
Hunter Packing Company.....	46
Hygrade Food Products Corp.	46
International Harvester Company.....	13
International Salt Company, Inc.	34
Jamison Cold Storage Door Co.	59
Julian Engineering Co.	24
Kadiem, Inc.	40
Kahn's, E. Sons Co., The.	54
Kennett-Murray Livestock Buying Service.	52
Koch Supplies.....	46
Levi, Berth. & Co., Inc.	31
Mathews Trucking Corp.	5
Maver, H. J., & Sons Co., Inc.	30
McMurray, L. H., Inc.	54
Midland Paint & Varnish Co.	58
Milprint, Inc.	Insert 19
Nashua Gummmed and Coated Paper Company.....	30
Oakite Products, Inc.	43
Omaha Packing Co.	Fourth Cover
Partlow Corporation.....	35
Pioneer Rubber Company, The.....	48
Preservative Manufacturing Co.	20
Rath Packing Co., The.....	47
Reynolds Electric Company.....	58
Robbins & Myers, Inc.	53
St. John & Co.	12
Shellmar Products Corporation.....	33
Smith, H. P., Paper Co.	41
Smith's, John E. Sons Company.....	55
Sparks, H. L., & Company.....	52
Speco, Inc.	24
Superior Packing Co.	54
Sylvania Division—American Viscose Corp.	22
Tennessee Eastman Company.....	36
Transparent Package Company.....	First Cover
United Corp. Companies.....	55
Visking Corporation, The.....	10
Watkins & Potts.....	53
Wilson & Co.	4

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

QUICKER PACKAGING

For fast, economical wrapping of meat products, use "Python" Brand heavy duty rubber bands. Save time, save money, wrap bundles and packages securely. Order today from

THE BUxBAUM COMPANY Canton 1,
Ohio

Only JAMISON
Gives You These Features
in a Series "50"

TRACK DOOR

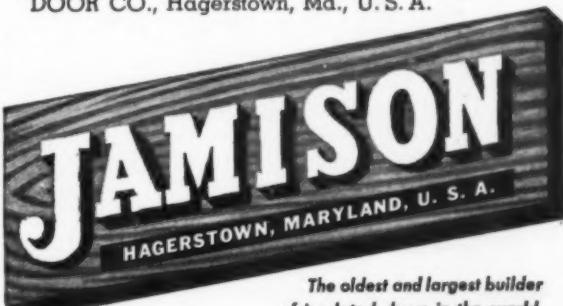


In addition to the exclusive "Adjustoflex" Track Port Operator, these extra features add up to star performance:

- ★ "Monopanel" Construction
- ★ E-Z Open Two-Point Fasteners
- ★ Adjustoflex Hinges
- ★ Lo-Temp Gasket
- ★ Unbroken Insulation
- ★ "Vaporseal" Vapor Barrier
- ★ "Sillseal" Gasket

GET MORE DOOR for your money...

look over your "best buys" in our Catalog 199. Write for it today! JAMISON COLD STORAGE DOOR CO., Hagerstown, Md., U.S.A.



The oldest and largest builder
of insulated doors in the world.

A lot of advertising to help you sell a lot of...

Pork

The biggest seasonal supply in years is now coming to market. This two-part promotion will help move more pork over the counters of the retailers you serve.

HERE ARE THE DETAILS:

• 5 newsy ads—4 of them, 2-page spreads, will tell housewives in your territory that pork is the big value.

HERE'S YOUR TIMETABLE:

PART I	MAGAZINE & ISSUE DATE	NEWSSTAND (Effective Dates)
AD 1 Two-page spread features spareribs, fresh pork cuts and pork sausage	DECEMBER TRUE STORY GOOD HOUSEKEEPING WOMAN'S HOME COMPANION	November 10 to Dec. 10 November 20 to Dec. 20 November 23 to Dec. 23
AD 2 Two-page spread (shown below) tells why this is a good time to plan more meals around pork	DECEMBER 3 LIFE	November 30 to Dec. 7
AD 3 Ham for the holidays	DECEMBER 10 LIFE	December 7 to Dec. 14



Part Two (January) will have two more two-page spreads on pork. Watch for the details.

"Pork Value Days" Promotion Kit for Retail Stores

These Pork Promotion packages are now available to meat salesmen for distribution to retailers. Shows advertising, includes all tie-in materials the retailers need—jumbo poster, colorful price posters, mats that help make this great pork promotion event a great success for your company.



American Meat Institute, Headquarters, Chicago • Members throughout the U.S.

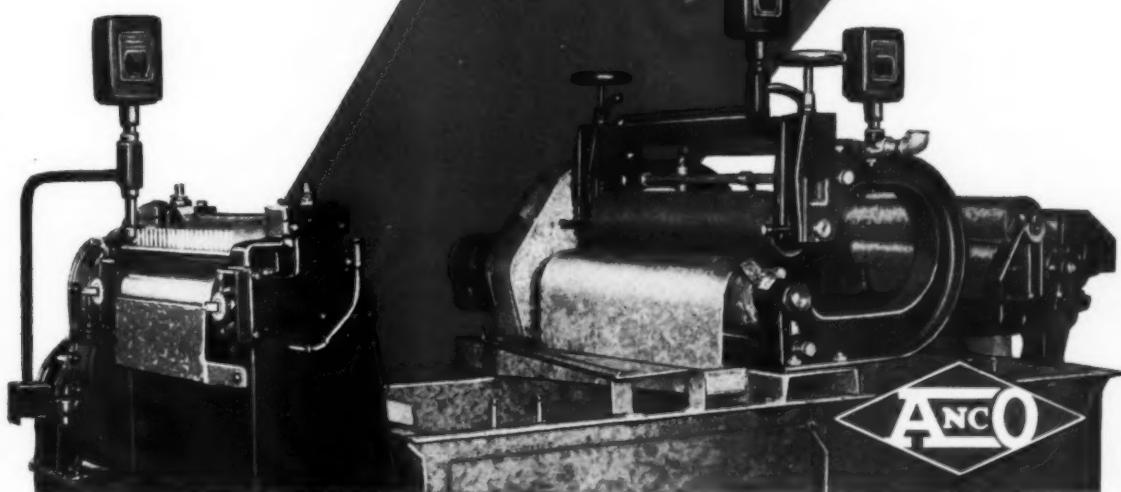
ANCO-DEVELOPED "FRESH PROCESS" CASING CLEANERS

THE "FRESH PROCESS" Casing Cleaning Unit was originated by ANCO to fulfill the demand of the smaller slaughterer. The No. 595 Casing Cleaning Unit, shown here, like the larger installations, designed by ANCO, eliminates the disagreeable odors and unpleasant working conditions that have heretofore been connected with the cleaning of all kinds of animal casings. It requires a minimum amount of labor and permits finishing of casings the same day that the animals are slaughtered. Write for ANCO Casing Equipment Catalog No. 67.

No. 595
FRESH PROCESS UNIT
Increases yields . . . Reduces costs . . . Eliminates odors . . . Produces stronger casings . . . Requires less labor . . . Cuts production time . . . Improves color . . . Requires less space

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



Put Circle-U
to work for YOU!



PEPERONI



B. C. CERVELAT



GENOA



CAPOCOLLO



B. C. SALAMI



THURINGER

Boost your sales and
profits with fast-moving
CIRCLE-U Dry Sausage!

Every day more and more dealers are taking on the Circle-U line. Consumer acceptance is growing fast and dealers are becoming alert to the sales and profit opportunities offered by featuring and promoting this quality dry sausage.

Get acquainted with the complete Circle-U Dry Sausage line today. Our representative will be glad to call and show you how this hard-hitting sales-maker can help bring you larger volume orders, greater profits.



Circle-U Dry Sausage

OMAHA PACKING COMPANY

P.O. Box No. 214, St. Louis, Mo. • South St. Joseph, Mo.

